Special Issue

People

People PERKS
SAVE $1,100
ON SUMMER TRAVEL INSIDE!

SUMMER GRILLING!

319 AMAZING RECIPES, TIPS & IDEAS
from Rachael Ray, Bobby Flay, Oprah *and* more!

TIFFANI THIESSEN'S BACKYARD COOKOUT!

FAST & FUN ICE CREAM TREATS

BUILD A BETTER BURGER!

MARTHA'S AWESOME FLAG CAKE

June 2017

©2017 Pepperidge Farm, Incorporated.

A NEW COOKIE
STRAIGHT FROM 1937.

THIN & CRISPY
DARK
CHOCOLATE CHIP
NEW!
PEPPERIDGE FARM
FARMHOUSE™
CRAFTED BAKED GOODS
THIN & CRISPY
DARK CHOCOLATE CHIP

Back in 1937, our founder, Margaret Rudkin, put her faith in simple kitchen pantry ingredients. We still do today. Real chocolate, creamery butter and cage-free eggs make our *Pepperidge Farm Farmhouse*™ Thin & Crispy cookies simply delicious. Available in Milk, Dark and Triple Chocolate.

June 2017

CONTENTS

REBECCA SANABRIA

5
Summer Starters
Flavored ice cubes, Taylor Swift's epic July 4th parties, the ultimate potluck dish and more!

14
Tiffani Thiessen's Backyard Bash
The actress shares recipes and advice for throwing a family-friendly cookout.

22
Burger Blowout
Six celebrity chefs reimagine the classic cookout staple

30
Marcela Valladolid's Party in a Pinch
The *Food Network* star hosts a casual margarita and guacamole night

36
Build Your Perfect Cookout
Culinary pros offer creative new ways to top hot dogs, pizza, s'mores and more!

52
Sam Talbot's No-Cook Dinner
The *Top Chef* alum shares his foolproof recipe for summer's hottest days

58
Martha Stewart's Patriotic Flag Cake
The lifestyle expert creates a showstopping red, white and blue dessert

60
100 Things to Eat, Drink and Do This Summer
Ideas, inspiration and discounts to make the most of the sunny season

ON THE COVER (Thiessen) Photograph by Rebecca Sanabria. Hair: Junie Kang; Makeup: Nicole Burg; Food & Prop Stylist: Angela Gaines; Stylist: Larissa Ricci; Top & Jeans: Rag & Bone; Necklace: Sydney Evan; (burger) Photograph by Christopher Testani. Prop Stylist: Heather Chadduck; Food Stylist: Torie Cox; (Ice Cream & Cake) Photographs by Victor Protasio; Prop Stylist: Claire Spollen; Food Stylist: Torie Cox; (Stewart) Fadil Berisha

WELCOME

The editors of *People* are excited to present our first-ever special issue devoted to summer cookouts. Whether you're grilling hot dogs for your family or barbecuing chicken for the whole neighborhood (see Tiffani Thiessen's backyard bash, page 14), we provide all the tools you need to shine like a star. From Marcela Valladolid's guacamole and margaritas to Martha Stewart's flag cake, there are dozens of ideas and recipes for appetizers, mains (six different burgers!), sides and desserts (don't miss DIY ice cream favorites, page 54). Plus, find the hottest new patio decor and hostess gifts—and advice on everything from makeup that won't melt to keeping your pet safe. You're in for a treat!

OPRAH'S FARM

42
Cooking with the Stars
Oprah's chopped salad and other celeb-approved recipes that will keep you happy and healthy all summer.

54
Ice-Cream Treats
Homemade versions of frozen desserts.

70
Best New Ice Creams
The tastiest flavors, handpicked by our editors

72
Summer Gift Picks
Katie Lee's hostess gifts and Jessie James Decker's kid-friendly activities

74
Beat-the-Heat Style
Outfits that will make you look and feel fabulous

77
Melt-proof Makeup
Lipstick, blush and more products that won't budge

78
Hot Nail Polish Colors
Bright, poppy shades to wear in the sun

80
Rupert Grint's Summer Dream
The inside scoop on the *Harry Potter* actor's retro ice-cream truck

68
Deck Out Your Table
Shop the season's best outdoor pieces.

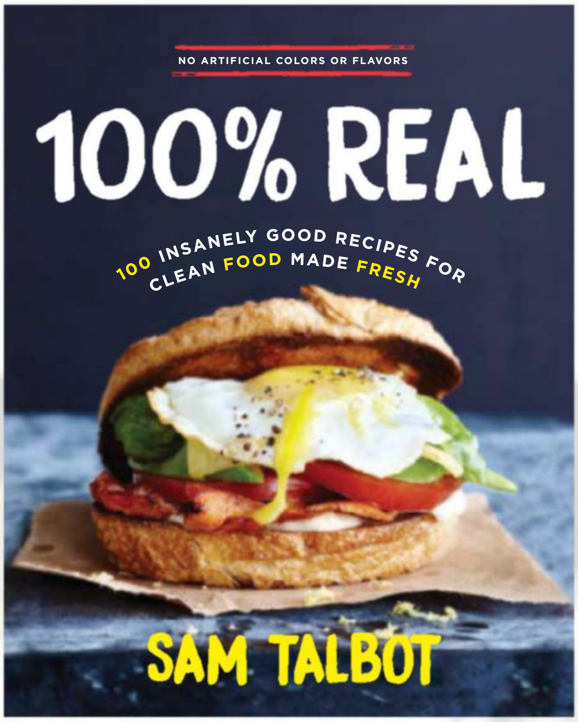
48
Super Sides
Burgers and hot dogs always get top billing, but these foods may just steal their spotlight.

People

PRESIDENT & CHIEF EXECUTIVE OFFICER
Rich Battista
CHIEF CONTENT OFFICER
Alan Murray
EDITOR-IN-CHIEF
Jess Cagle
EXECUTIVE PROJECTS DIRECTOR
Elizabeth Sporkin
FOOD & LIFESTYLE DIRECTOR
Sonal Dutt
CREATIVE DIRECTOR
Andrea Dunham
DIRECTOR OF PHOTOGRAPHY
Catriona Ni Aolain
DESIGN DIRECTOR
Phoebe Weekes
DEPUTY ART DIRECTOR
Elliot Stokes
DESIGNER
Amanda Rosen
PHOTO
Ilana Schweber (Associate Managing Director), Don Kinsella (Associate Director), Jessica Bryan, Joe Rodriguez (Senior Associate Photo Editors), Jen Lombardo (Associate Photo Editor), James Miller (Assistant Photo Editor), Sarah Fernando (Photo Assistant), Joy Scheller (Photo Researcher)
DEPUTY STYLE DIRECTOR
Sharon Kanter
CONTRIBUTING EDITORS
Catherine Kast, Stephanie Emma Pfeffer
WRITERS
Sarah Ball, Sheila Cosgrove Baylis, Kelli Bender, Ana Calderone, Jessica Fecteau, Jackie Fields, Sam Gillette, Julie Mazziotta, Gabrielle Olya, Mackenzie Schmidt, Shay Spence, Megan Stein, Michelle Ward Trainor
CONTRIBUTORS
Mark Marino, Katherine Richter
REPORTERS
Jennifer Heyde, Linda Marx, Hugh McCarten, Becky Randel, Abigail Stern
DIRECTOR OF EDITORIAL OPERATIONS
Alexandra Brez
ART PRODUCTION
Rachel Moskovitz Abraham (Director), Helen Barnard, Cynthia Miele, Daniel J. Neuburger, Dominick Santise (Production Artists), Maya Collins, Brien Foy, Salvatore Lopez (Digital Imaging Specialists)
COPY DESK
Joanann Scali (Chief), James Bradley (Deputy), Ellen Adamson, Gabrielle Danchick, Matt Weingarden (Copy Editors)
PRODUCTION
Aislinn Nagel (Production Director), Gretchen Weber (Senior Production Manager), Judith M. Clarke (Deputy Production Manager), Suzanne Reiersen (Positioning Manager), Christianne Modin (Operations Manager), Abhinandan Jayaraju (Ad Production Specialist)
PREMEDIA
Romeo Cifelli (Manager), Franklin Abreu, Kevin Grimstead, Ana Kaljaj
TIME INC.
Jen Wong (Chief Operating Officer and President, Digital), Sue D'Emic (Executive Vice President and Chief Financial Officer), Norman Pearlstine (Vice Chairman), Leslie Dukker Doty, Lauren Ezrol-Klein, Greg Giangrande, Steve Marcopoto, Erik Moreno (Executive Vice Presidents), Karen Kovacs, Greg Schumann (Presidents, Sales), Susan Parkes-Cirignano (Senior Vice President, Brand Marketing and Communications), Christy Chapin Bellina (Vice President, Brand Marketing), Ellie Duque (Senior Vice President, Brand Sales Director), Lana LoRusso (Vice President, Sales), Marnie Perez (Vice President, Communications)

CLOCKWISE FROM TOP LEFT: RUVEN AFANADOR; VICTOR PROTASIO(2)

SAM TALBOT
KEEPS IT REAL


NO ARTIFICIAL COLORS OR FLAVORS
100% REAL
100 INSANELY GOOD RECIPES FOR CLEAN FOOD MADE FRESH
SAM TALBOT

Source nice.
Cook nice. Eat nice.

100% Real proves that cooking healthy and eating clean can be satisfying, indulgent, and surprisingly easy.

AVAILABLE WHEREVER
BOOKS ARE SOLD

©2017 Oxmoor House, an imprint of Time Inc. Books

Top Chef
favorite!

RESORT

A COLLECTION BY STANLEY FURNITURE

COASTALLIVINGFURNITURE.COM

Coastal Living® is a registered trademark of Time Inc. Lifestyle Group and is used under license by Stanley Furniture.

COASTAL LIVING COLLECTION

SUMMER STARTERS

All the ideas, tips and recipes you need for stress-free fun in the sun

Break out your freshest peaches for a cool twist on a classic Bellini.

CHILL OUT

Say goodbye to watered-down drinks! As the sun melts these vibrant ice cubes, your cocktails (and mocktails) just get more and more flavorful. Turn the page for 5 easy recipes—and their party-ready pairings.

Strips of cucumber and flecks of ginger will brighten any summer sipper.

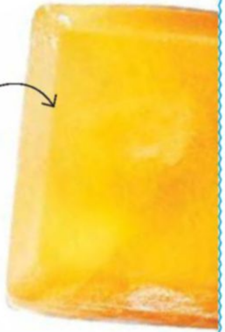
FOOD STYLIST: TORIE COX; PROP STYLIST: HEATHER CHADDUCK HILLEGAS

Photograph by GREG DUPREE

MAKE THE ICE

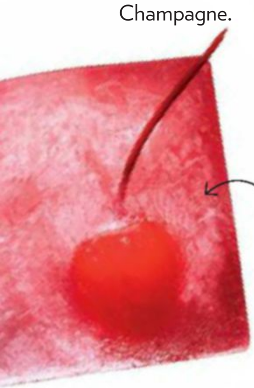
GINGER-CUCUMBER

Add ¼ **cup thinly sliced seedless cucumbers** to ice cube tray. Stir together **1 tbsp. grated ginger** and **1 cup water**; pour over cucumber, and freeze. Serve in a mojito.



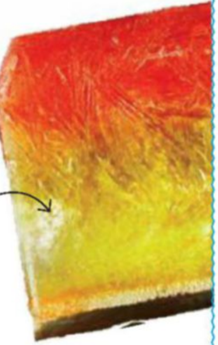
PEACH BELLINI

In a blender, puree **4 peeled, pitted and sliced peaches, ¼ cup water** and **2 tbsp. sugar.** Pour mixture into ice cube tray; freeze. Serve with Champagne.



CHERRY LIMEADE

Fill tray halfway with **maraschino cherry juice.** Add a **maraschino cherry** in the center of each tray; freeze. Top with **limeade**; freeze again. Serve in seltzer water.



SPICY CELERY

In a blender, puree **¾ cup chopped celery** and **½ cup water**; strain. Fill trays with celery water; freeze. Top with **4 to 5 dashes of hot sauce**; freeze again. Serve in Bloody Marys.

HONEY-LEMON

Dissolve **½ cup honey** in **1 cup hot water**; let cool. Stir in **2 tbsp. fresh lemon juice** and **sliced lemon peel.** Pour into tray; freeze. Serve with bourbon or iced tea.

—**SHAY SPENCE**

STAR TALK

Q: What's Your Best Party Hosting Skill?

'I'm the mixologist.... I set the mood, get the guests a little loosened up'
—**Neil Patrick Harris**

'I make adult and kids' versions of guacamole. For the kids, I add a drizzle of honey and a little bit of mayo. It makes it creamier'
—**Camila Alves**

'I'm the guy who does wings and burgers at our parties—you'll find me grilling and cooking!'
—**Al Roker**

'I go pretty crazy with salads. I use arugula, a bunch of herbs, tomatoes and peppers from my garden'
—**Darby Stanchfield**

'I like a make-your-own-taco bar, because you don't want to spend too much time slaving away'
—**Busy Phillips**

Nadiya Hussain

KALE PESTO PASTA SALAD WITH CHICKEN

ULTIMATE BLOCK-PARTY RECIPE

> **'The unusual blend of kale and pistachios makes a vibrant green pesto, with the pistachios adding a very subtle sweetness,' says Hussain**

➠ The Great British Baking Show *winner's crowd-pleasing dish—featured in her new cookbook* Nadiya's Kitchen*—checks all the potluck boxes: It can be made the day before the event, be transported easily and, most important of all, sit out for up to two hours without going bad.*

12	**oz. uncooked fusilli or penne pasta**
¼	**cup plus 2 tbsp. olive oil, divided**
3	**large chicken breasts, cut into 1-in. pieces**
¼	**cup loosely packed fresh basil leaves, finely chopped**
1½	**tsp. kosher salt, divided**
¾	**tsp. black pepper, divided**
3½	**oz. kale, stemmed**
1¾	**oz. pistachios, toasted**
3	**garlic cloves**
1	**tbsp. lemon zest**

1. Bring large saucepan of salted water to a boil over high heat. Cook pasta according to package directions. Drain pasta, reserving 1 tablespoon cooking water.

2. While pasta cooks, heat 2 tablespoons oil in a large skillet over medium. Add chicken, basil, 1 teaspoon salt and ½ teaspoon pepper; cook, stirring often, until chicken is cooked, 8 to 10 minutes.

3. Combine kale, pistachios, garlic, 1 tablespoon water and remaining ¼ cup oil, ½ teaspoon salt and ¼ teaspoon pepper in a food processor until it forms a paste, about 1 minute.

4. Stir together pasta, chicken mixture and pesto in a large bowl. If mixture seems dry, stir in reserved cooking water. Sprinkle evenly with zest.

Serves: 4
Active time: 20 minutes
Total time: 35 minutes

(STARTALK) CLOCKWISE FROM TOP LEFT: CINDY ORD/GETTY IMAGES; BEN GABBE/GETTY IMAGES; RACHEL MURRAY/GETTY IMAGES; STEFANIE KEENAN/GETTY IMAGES; GREGG DEGUIRE/WIREIMAGE; THIS PAGE: HOLLY PICKERING; INSET: DAVE BENETT/GETTY IMAGES

HILARIA BALDWIN'S

Healthy Eating Guide

THE AUTHOR OF *THE LIVING CLEARLY METHOD* SHARES HER FAVORITE FOOD TIPS

Drink Wine Spritzers

"I'm a wine-drinking girl. In the summer I love adding chilled sparkling water to white wine or rosé. Spritzers have way less sugar and fewer calories than a full glass of wine."

Make Grain Bowls

Instead of buying a salty burrito bowl, "I mix and match a hearty base—like quinoa or farro—with roasted root vegetables, greens, a protein and a little good fat like avocado or olive oil. They're really satisfying."

Snack on Dark Chocolate

"My technique when I get the itch for sweets is to eat strong dark chocolate. It hits the spot and kicks the sugar craving out of my body. If you don't like dark chocolate, try dates or dried figs—they're nature's best candy."
—GABRIELLE OLYA

GET YOUR BACKYARD PARTY-READY

Celebrity event planner Stefanie Cove picks her favorite (affordable!) buys

FLEXIBLE SEATING
Lure guests onto the lawn by creating an intimate area with Adirondack chairs or poufs. On party day add outdoor pillows and throws for extra coziness. *Corbin Ottoman, $69; allmodern.com*

SOFT LIGHTING
Hang outdoor-safe string lights over your dining area on the deck or tuck in the trees throughout the yard for a magical glow. *Clear Globe String Lights, $13; target.com*

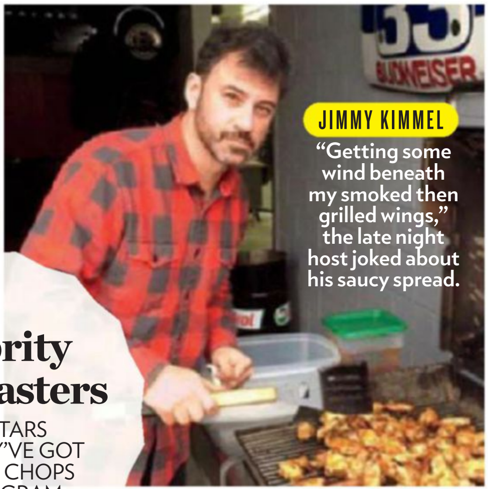
MOVIE MAGIC
Set up an outdoor theater: Either buy an inflatable outdoor screen to use year after year (like this 12.5-in. version for $167 at target.com) or DIY one for free by hanging a white bedsheet.

LOTS OF LANTERNS
Place lights in a row along a pathway or around the pool. Hide citronella candles inside to keep bugs away too. *BORRBY Lantern, $15; ikea.com*
—MACKENZIE SCHMIDT

Celebrity Grill Masters

THESE STARS SHOW THEY'VE GOT COOKOUT CHOPS ON INSTAGRAM

BETHENNY FRANKEL
"The vibe here is fun," the *Real Housewives of New York City* star has said of the patio at her Hamptons house.



JIMMY KIMMEL
"Getting some wind beneath my smoked then grilled wings," the late night host joked about his saucy spread.

JOE MANGANIELLO
The actor's wife, Sofia Vergara, posted this shot of Manganiello cooking up some "serious 4th of July business."

TORI SPELLING
With a patriotic outfit and a classic charcoal grill, Spelling's backyard barbecue is what Americana dreams are made of.

(BALDWIN) EVAN AGOSTINI/INVISION/AP; (WINE) JACK MALIPAN TRAVEL PHOTOGRAPHY/ALAMY; (QUINOA) ISTOCKPHOTO/GETTY IMAGES; (FIGS) SHUTTERSTOCK; (CHOCOLATE) FOODFOLIO/ALAMY; (BACKYARD THEATER) GETTY IMAGES

STAR TALK

Q: What Is Your Song of Summer?

'Fleetwood Mac's album *Rumours*, but I'm old-school.'
—**Bellamy Young**

'I love Bruno Mars's "That's What I Like." It goes, "Jump in the Cadillac!" or "I got a condo in . . . something." I don't know the words!'
—**Danielle Brooks**

'You know that Santana and Rob Thomas song "Smooth"? It feels like summer to me.'
—**Anna Chlumsky**

'My kids are really liking Ed Sheeran's "Shape of You." My little one starts doing cartwheels and skipping. It's inappropriate, but they have no idea what it means!'
—**Jessica Alba**

'I have the new Kendrick Lamar song "Humble" on repeat. I can see myself listening to that a lot over the next few months.'
—**Joe Jonas**

FOOD HACK

CREATIVE CONDIMENT MIX-INS

Roger Mooking, the host of Cooking Channel's *Man Fire Food,* transforms store-bought spreads

HONEY-JALAPENO MUSTARD
Mix ½ cup yellow mustard, 1½ teaspoons honey and ¾ teaspoon finely diced jalapeños until honey is dissolved smoothly.

SMOKY CHIPOTLE KETCHUP
In a blender, puree 1 cup ketchup, 2 teaspoons chipotle in adobo and 1 teaspoon Worcestershire sauce. Transfer to a bowl, and stir in 1 teaspoon cumin seeds.

CHILI-LIME MAYO
Whisk together 3 tablespoons mayonnaise, juice of a lime, 1 teaspoon soy sauce and 1 tablespoon Sriracha hot sauce.
—**MICHELLE WARD TRAINOR**

CLOCKWISE FROM TOP LEFT: ALLEN BEREZOVSKY/WIREIMAGE; WALTER MCBRIDE/GETTY IMAGES; NEILSON BARNARD/GETTY IMAGES; EVGENIIAND/SHUTTERSTOCK; ISTOCKPHOTO/GETTY IMAGES(2); FREDERICK M. BROWN/GETTY IMAGES(2)

Barbecue 101

STEVEN RAICHLEN—PROFESSOR OF GRILLING AND AUTHOR OF *BARBECUE SAUCES*—BREAKS DOWN BBQ FOR BEGINNERS

USE INDIRECT HEAT

Build your fire on the sides of the grill, and cook proteins in the center. "It's brilliant for any large piece of meat, like a whole chicken or fatty pork shoulder" with a long cooking time.

FOLLOW THE STEPS

"I call it the grill master's mantra: Keep it hot, keep it clean, keep it lubricated. Start with a hot grill grate, clean it with a wooden scraper, and lubricate it with a tightly folded paper towel dipped in oil and brushed across with tongs."

GET SMOKY

Toss in wood chips to get that slow-roasted taste in a fraction of the time. Add the chips right in with the coals in a charcoal grill or into the smoker box on a gas grill. If your model doesn't have one, you can buy it separately. *($10 and up; homedepot.com)*

LAYER FLAVOR

Start with a dry rub (try salt, black pepper, paprika and brown sugar); baste with butter or extra-virgin olive oil as it cooks; and slather with barbecue sauce when the meat comes off the grill.

KEEP IT MOIST

Avoid the dreaded dry chicken with a wet marinade. Let the meat sit in your mixture of choice—Raichlen's favorite is packed with lemon juice and fresh herbs—for at least 15 minutes before grilling, depending on the size.

MAKE A RAFT

Lay four or five asparagus or other skinny vegetables side to side, and use toothpicks or skewers to pin them together. "It's much easier to turn four 'rafts' than 20 asparagus stalks!"

—**JULIE MAZZIOTTA**

FROZEN COCKTAILS FOR A CROWD

TAKE A TRIP TO PARADISE WITH ICY-COLD SIPPERS FROM JERRY NEVINS, AUTHOR OF THE *SLOSHIES* COOKBOOK

—**JESSICA FECTEAU**

CITRUS BOURBON SL IES

Stir together **1 cup bourbon whiskey, ¾ cup fresh lime juice, 10 tablespoons fresh lemon juice, 1¾ cups simple syrup** (see page 39), **¾ cup chopped fresh mint leaves** and **¼ cup water.** Pour into a large plastic freezer bag; seal and freeze until frozen, about 6 hours or overnight. Using your hands, massage freezer bag until mixture is wet and slushy. Pour into glasses, and garnish with lemon slices and mint leaves.

PEACH, MELON & PROSECCO CRUSH

Stir together **¾ cup prosecco, ¾ cup melon liqueur, ¼ cup peach liqueur or peach schnapps, 1½ cups water** and **1⅓ cups simple syrup** (see page 39). Pour into a large plastic freezer bag; seal and freeze until frozen, about 6 hours or overnight. Using your hands, massage freezer bag until mixture is wet and slushy. Pour into glasses, and garnish with melon slices.

MANGO TEQUILA COOLERS

Stir together **½ cup water, 3 cups mango juice** and **1 cup tequila**. Whisk in **6½ tablespoons whole milk** until combined. Pour into a large plastic freezer bag; seal, and freeze until frozen, about 6 hours or overnight. Using your hands, massage freezer bag until mixture is wet and slushy. Pour into glasses, and garnish each with a cherry and mango or blood orange slice.

Each recipe serves 5

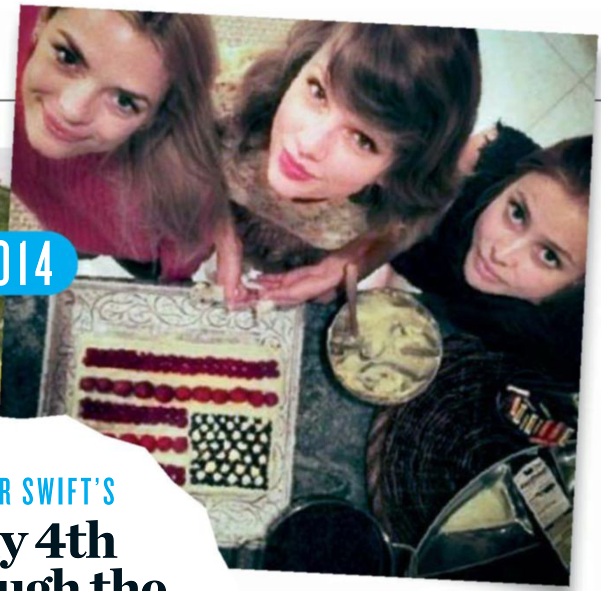
FROM LEFT: GREG DUPREE; LUCY SCHAEFFER(3)

TAYLOR SWIFT'S

July 4th Through the Years

THE SINGER TURNS A GATHERING AT HER RHODE ISLAND HOME INTO THE MOST INSTAGRAMMABLE EVENT OF THE SEASON

Rainy weather led to slip-and-slide rides and baking Ina Garten's flag cake with Jaime King and model Amanda Griffith.



#SquadGoals, anyone? Pals Gigi Hadid, Martha Hunt and more joined Swift's stars-and-stripes filled party just a week after appearing onstage with her during the London leg of her 1989 world tour.

Matching swimsuits (on Hadid and Cara Delevingne) and a gigantic water slide—emblazoned with the word "Taymerica"—were all part of the fun at Swift's most recent bash for friends like Blake Lively, Uzo Aduba and Ruby Rose.

MINDY WEISS

YOUR OUTDOOR ENTERTAINING PROBLEMS SOLVED!

The celebrity event planner reveals creative ways to avoid—and fix!—any party disaster

SCORCHING HEAT
Roll up damp washcloths and place them on top of an ice-filled bowl to offer guests a quick refresher.

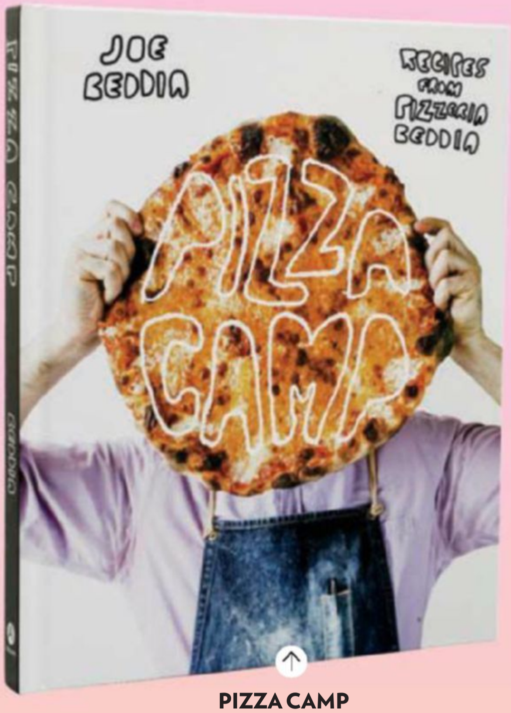
BUZZING BEES
Sprinkle Altoids mints around food and drink areas to keep bees away. They're not pretty, but they work!

GUSTY WINDS
Windproof your table because things will fly everywhere. You can buy tablecloth weights or make your own by taping small weights in the bottom seam.

INTENSE SUN
Arrange a cute basket of sun hats, sunscreen and a first-aid kit within easy reach.

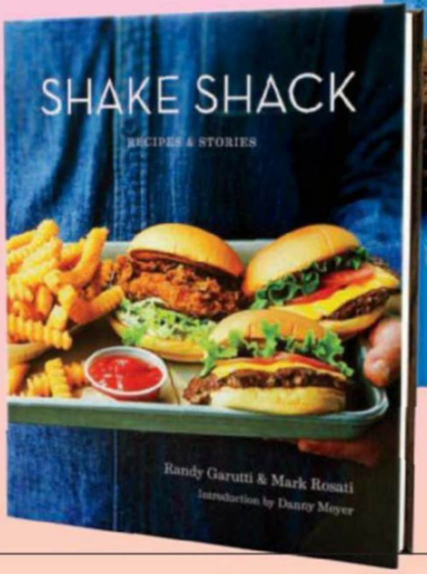
BUG-FILLED LAWN
Spray the grass with backyard bug repellent the night before the party. The strong scent will evaporate but will still be effective. —**SHEILA COSGROVE BAYLIS**

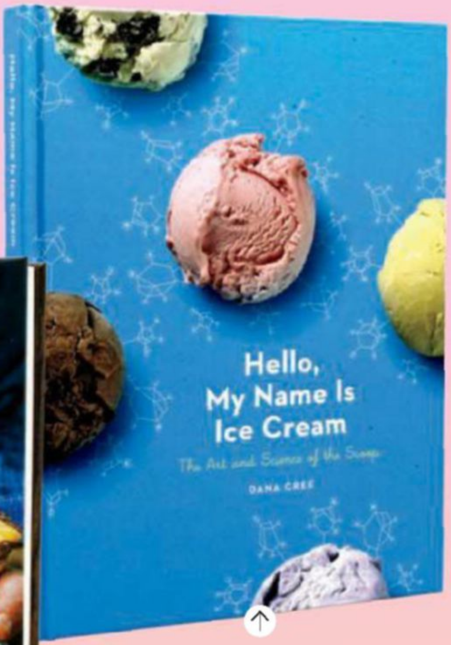
(WEISS) COURTESY JAY LAWRENCE GOLDMAN;WIND ICON CREATED BY ARTHUR SHLAIN FROM THE NOUN PROJECT; BEEHIVE ICON CREATED BY OLIVIU STOIAN FROM THE NOUN PROJECT


JOE BEDDIA
RECIPES FROM PIZZERIA BEDDIA
PIZZA CAMP

PIZZA CAMP
Joe Beddia, owner of Philadelphia's Pizzeria Beddia, reveals the secrets behind his award-winning pies (his sauce is simply canned New Jersey tomatoes, salt and garlic!).

SHAKE SHACK
In their first cookbook, the team behind restaurateur Danny Meyer's fast-food chain shows readers how to re-create their popular burgers, fries and shakes at home.


SHAKE SHACK
RECIPES & STORIES
Randy Garutti & Mark Rosati
Introduction by Danny Meyer


Hello, My Name Is Ice Cream
The Art and Science of the Scoop
DANA CREE

HELLO, MY NAME IS ICE CREAM
Grab a spoon: James Beard-nominated pastry chef Dana Cree explains how to make decadent frozen flavors *and* the science behind her methods.

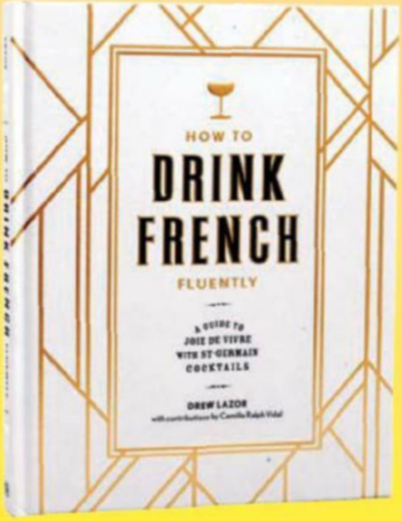
BOOKS FOR THE COOKS

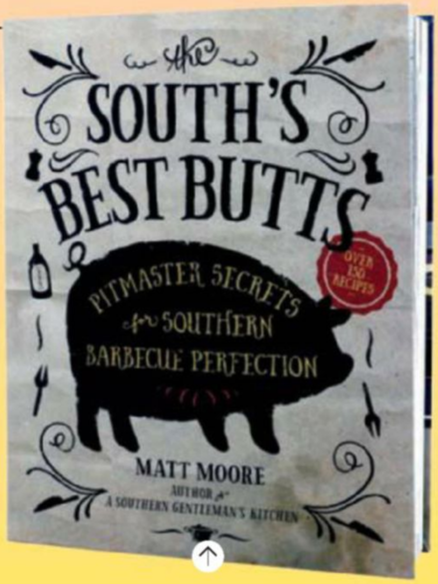
You're not going to be bored—or hungry!—this summer. Here are 6 delicious new titles that deserve a spot on your shelf

GONZALO GUZMÁN
Nopalito
A MEXICAN KITCHEN

NOPALITO
Gonzalo Guzmán, head chef of San Francisco's Nopalito restaurant, presents regional Mexican cuisine and ingredients—like beans, masa and chilies—in a fresh, approachable way.

HOW TO DRINK FRENCH FLUENTLY
Crafted by world-renowned bartenders, recipes are organized by time of day, with suggestions for brunch, aperitifs and nightcaps.


HOW TO
DRINK
FRENCH
FLUENTLY
A GUIDE TO JOIE DE VIVRE WITH ST-GERMAIN COCKTAILS
DREW LAZOR


The
SOUTH'S
BEST BUTTS
PITMASTER SECRETS for SOUTHERN BARBECUE PERFECTION
OVER 150 RECIPES
MATT MOORE
AUTHOR of A SOUTHERN GENTLEMAN'S KITCHEN

THE SOUTH'S BEST BUTTS
Food writer Matt Moore takes you on a barbecue-eating tour, combining expert tips and recipes from pit masters with picks for the most authentic and creative mains and sides being cooked today.

PETER ZAMBOUROS(6)

By Sam Gillette

MAKE YOUR PARTY DOG-FRIENDLY

People's pet vet Dr. Evan Antin shares his *paw*-sitively genius tips

Dr. Antin with his Chihuahua-toy fox terrier mix Henry.

How should I prepare my dog for an outdoor party? Offer them a safe space to relax and get away from the commotion if they need to. Nervous pets, in particular, need a place away from the party to feel secure.

How do I keep my dog from stealing table scraps? The safest way to keep them from potentially dangerous food is to keep your pet in a separate room or area of the yard. You never know who is going to spill what—or give your dog a "treat."

Can dogs spend too much time in the sun? Certain dog breeds can get sunburned, and other breeds are prone to getting certain tumors or cancers when under excessive UVB sunlight. So make sure to give your pet plenty of shade.

What should I do if my dog gets a bug bite? Dogs can have variable allergic reactions to insect bites or stings. If you notice facial swelling, immediate pain, vomiting and/or diarrhea, then you should take your pet to the vet for treatment of anaphylactic shock.

How can I tell if my pet is overheating? Excessive panting and thirst can be early signs of overheating in dogs. As overheating progresses, your dog may become very lethargic and start to stumble, collapse or act strangely. Seek veterinary attention if you notice these symptoms.

AND REMEMBER...

1. DON'T FEED DOGS GRAPES, ONIONS OR CHOCOLATE

For some dogs, one grape or raisin can lead to irreversible kidney failure or death. The *Allium* species of plant (onions, garlic, scallions) can damage a pet's red blood cells, which may cause anemia and organ failure.

2. KEEP THEM HYDRATED

Animals, like people, need to drink on a regular basis. Always have water available for your pets when they are outdoors. Panting and being warm to the touch may be signs that your dog is thirsty, especially if they are active.

3. PROVIDE DISTRACTIONS

Puzzles such as Kongs filled with pet-safe foods (i.e. natural peanut butter or baby carrots) are great for keeping curious dogs occupied. Some dogs also benefit from being around other pets, as playing can be a positive activity.

CLOCKWISE FROM TOP: RITA EARL BLACKWELL/COURTESY RESCUEMEN USA ; (ONIONS, GRAPES, BLUE TOY, BONE TREATS, DOG WITH WATER BOTTLE) GETTY IMAGES(7); (RED TOY) COURTESY KONG

Tiffani Thiessen's BACKYARD

BASH

The actress and Cooking Channel star throws a fuss-free party that adults—and kids—can enjoy

By **ANA CALDERONE** *Photographs by* **REBECCA SANABRIA**

‘Vibrant, beautiful food makes a table look great’
—TIFFANI THIESSEN

Hosting an easy, outdoor, family-friendly party is in Tiffani Thiessen’s blood. “I grew up in Southern California, where it’s warm all the time, so we grilled a ton,” says the *Saved by the Bell* icon, now starring on Cooking Channel’s *Dinner at Tiffani’s.* “I remember my family always had the neighbors over, and all us kids would be eating and playing out on the street or in the backyard.”

Now settled in a 1920s-era L.A. home with her husband, artist-actor Brady Smith, 45, and children Harper, 6, and Holt, 22 months, her family has come to enjoy the same feeling of community. “Over the last few years we have gotten some great neighbors with kids, and we’ve become very close with them,” says Thiessen, 43. “We’ve got children of all different ages, so I love throwing big barbecues outside for everyone. It’s really fun.”

The key to a successful summer get-together, she says, is to make a plan. “If you feel like you can’t throw a party, just put a timeline together and you won’t sweat it,” she suggests. “There are always little things you can do ahead of time—like washing

STRAWBERRY LEMONADE

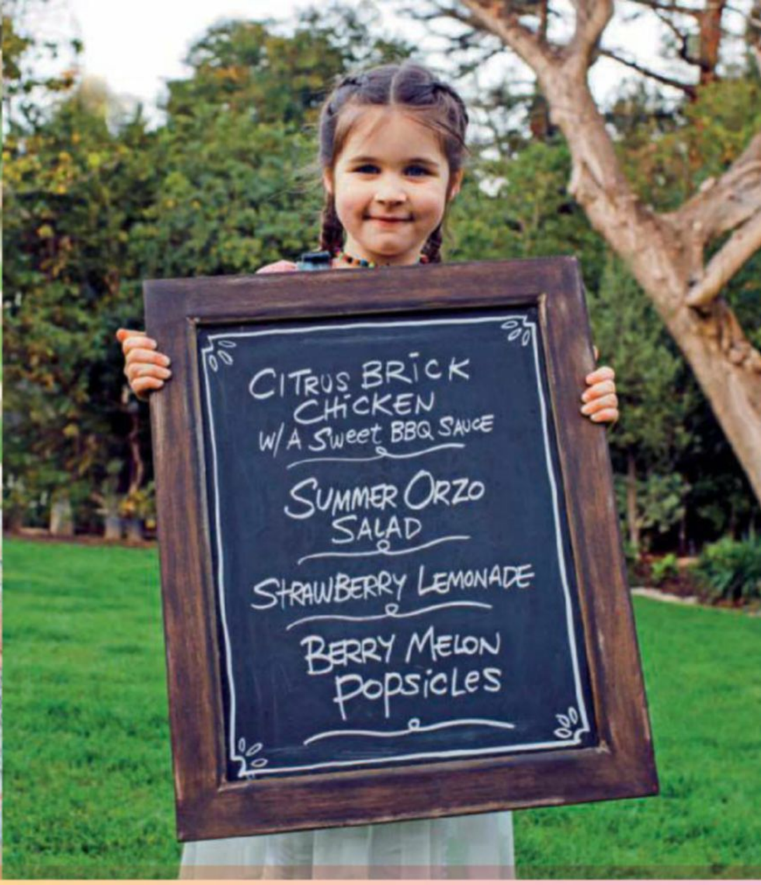
➡ *For an adults-only version, add 1 cup vodka to the recipe below. Thiessen suggests serving the spiked lemonade in distinctly different pitchers and cups so children won’t confuse the drinks.*

2	**cups sliced fresh strawberries plus more for serving**
1	**cup fresh lemon juice**
½	**cup granulated sugar**
4	**cups water**

Lemon slices and fresh mint, for garnish

Process strawberries, lemon juice and sugar in a blender until pureed and smooth, about 1 minute. Pour mixture into a large pitcher; stir in water. Chill 1 hour. Serve over ice with sliced strawberries, sliced lemon and mint.
Serves: 6

HAIR: JUNIE KANG; MAKEUP: NICOLE BURG; FOOD & PROP STYLIST: ANGELA GAINES; STYLIST: LARISSA RICCI; (TIFFANI) TOP & JEANS: RAG & BONE; H RING: MAYA BRENNER;
EAT RING: ALISON LOU; EARRINGS: MAYA BRENNER; LOVE BANGLE: SYDNEY EVAN; SAD BRACELET: ALISON LOU; PAVE POD BRACELET: MAYA BRENNER



CITRUS BRICK CHICKEN W/ A Sweet BBQ SAUCE
SUMMER ORZO SALAD
STRAWBERRY LEMONADE
BERRY MELON Popsicles

Throw a Child-Friendly Party

"I give them something to do so they're not getting into trouble," says Thiessen.

1

SET UP A KIDS-ONLY AREA

"Lay blankets out on the grass, and let them go to town and be as messy and loud as they want in their space," she says.

2

KEEP THEM ENTERTAINED

"Whether it's coloring books or a craft, it's always fun to have something laid out and ready," she says.

3

GO DISPOSABLE

Thiessen prefers bamboo plates and cutlery over paper ones because they're sturdier for little hands. "I always keep that stuff in stock," she says.

4

START EARLY

"If you have young kids, around 3 o'clock is a good time for a party because naps are over and little ones can eat an early dinner," says Thiessen.

Clockwise from top left: Thiessen and Holt get coloring; Harper shows off the day's menu; mom and son time; Harper and a pal serve Thiessen's strawberry lemonade.

WATERMELON-BERRY ICE POPS

"This recipe is great because you can use whatever fruits suit your fancy," says Thiessen.

8 oz. seeded cubed watermelon
8 oz. fresh strawberries, hulled
3 oz. red seedless grapes
⅓ cup superfine sugar
¼ cup fresh orange juice

Process all ingredients in a blender until smooth, about 1 minute. Pour mixture into 8 (4-ounce) ice-pop molds, and freeze until solid, 8 to 12 hours.
Serves: 8
Total time: 10 minutes, plus freezing

"What speaks to summer more than a Popsicle?" says Thiessen of the sweet treat her neighbors' children enjoyed.

"We have a deal: If we're entertaining Brady's friends that he doesn't care about, then he grills and gets his practice in," laughs Thiessen. "If it's friends he *does* care about, I do the grilling."

and pressing linens and bringing out your tableware. Check them off as you complete them. It makes it so much easier, so you're not worrying, 'Oh, what do I do next?' and rushing to do everything at the last minute."

Some of her tricks—like using big self-serve pitchers for drinks so she doesn't "have to prep new cocktails all the time"—have come from years of party-planning practice. "I love the whole process of entertaining. I like cooking for people, but I also enjoy putting the whole event together," says Thiessen, who likes to repurpose items like mason-jar vases and chalkboards to create a relaxed vibe. "At our wedding, we had

CITRUS BRICK CHICKEN WITH PEACH BBQ SAUCE

➠ *If you don't have bricks, use a large cast iron skillet to flatten the chicken. By applying weight over the surface, the chicken will cook evenly so its skin is crisp and its meat juicy.*

- **1 tbsp. orange zest plus ½ cup fresh juice**
- **2 tbsp. honey**
- **2 tbsp. fresh oregano, chopped**
- **2 tbsp. sherry vinegar**
- **½ tsp. black pepper**
- **1 tbsp. kosher salt, divided**
- **½ cup canola oil**
- **1 (4-lb.) whole chicken, backbone cut out**
- **Sweet BBQ Sauce (recipe follows)**

1. Whisk together orange zest, orange juice, honey, oregano, sherry vinegar, pepper and 2 teaspoons salt in a small bowl. Slowly whisk in canola oil.
2. With the chicken in a baking dish, pour orange juice mixture over chicken, and turn to coat. Cover and chill 4 hours or up to overnight.
3. Preheat grill to medium high (about 450°). Remove chicken from marinade, and discard marinade. Blot excess marinade from chicken using a paper towel. Sprinkle chicken with remaining 1 teaspoon salt.
4. Cover 2 bricks with aluminum foil. Place chicken, skin side up, on oiled grill grate. Place bricks on top of chicken, and grill, covered, 10 minutes. Remove bricks, and turn chicken over. Place bricks back on top, and grill, uncovered, until a thermometer inserted in thickest portion of thigh registers 160°. Remove from grill, and let rest 10 minutes. Cut and serve with Sweet BBQ Sauce.

Serves: 4-6
Active time: 30 minutes
Total time: 1 hour, plus chilling

SWEET BBQ SAUCE

- **2 fresh peaches, peeled and coarsely chopped**
- **¾ cup peach nectar**
- **½ cup ketchup**
- **1 tbsp. molasses**
- **1 tbsp. white vinegar**
- **2 tsp. Dijon mustard**
- **1 tsp. Worcestershire sauce**
- **½ tsp. adobo sauce from canned chipotle chilies**
- **¼ tsp. liquid smoke (optional)**

Stir together all ingredients in a medium saucepan; bring to a boil over medium heat. Reduce heat to low, and simmer, stirring occasionally, until sauce has thickened, about 20 minutes. Transfer mixture to a blender. Remove center piece of blender lid (to allow steam to escape); secure lid on blender, and place a clean towel over opening in lid. Process until smooth. Cool completely, about 30 minutes.

Makes: 1½ cups

SUMMER ORZO SALAD

➠ *Make it your own: Swap out chickpeas for white beans, feta for Parmesan, or add grilled shrimp for a hearty main dish.*

- **6 tbsp. olive oil, divided**
- **1 medium-size yellow onion, chopped**
- **1 (1-lb.) pkg. orzo**
- **2 (15-oz.) cans chickpeas, drained and rinsed**
- **2 cups diced cucumbers**
- **2 cups sliced cherry tomatoes**
- **⅓ cup fresh lemon juice**
- **2 tsp. kosher salt**
- **5 oz. baby arugula**
- **2 oz. feta cheese, crumbled**

1. Heat ½ tablespoon of olive oil in a medium skillet over medium heat. Add onion; cook, stirring often, until translucent and soft, 8 to 10 minutes. Remove from heat, and cool 20 minutes.
2. Cook orzo according to package directions. Drain pasta, and place in large bowl. Stir in onion, chickpeas, cucumbers, cherry tomatoes, lemon juice, salt and 4 tablespoons olive oil. Gently fold in arugula. Drizzle with remaining 1½ tablespoons oil, and sprinkle with feta.

Serves: 8 **Active time:** 20 minutes
Total time: 30 minutes

"Holt eats everything, and he pretty much has from day one," says Thiessen.

Tiffani's Tips

SPACE IT OUT
"Three days before your party, start shopping for your dried goods," she says. "Two days before, buy the fresh stuff. Do your flowers the day before, and then set your table the morning of the party."

MIX & MATCH
"If you don't have a big stack of napkins that match, mixing them up works great," says Thiessen. "It's superfun and makes it very casual."

BUY MORE BOOZE
"I've learned to have backup alcohol because you never know how much could go," she says. "At my wedding we ran out of beer before the salad was served!"

OFFER DOGGY BAGS
"I encourage guests to take away stuff," says Thiessen, who has cardboard take-out containers on hand because "Mama doesn't give away her good serveware."

> **'I started entertaining when I owned my first home and was proud to show off my cooking skills'**
> —TIFFANI THIESSEN

the menu written on chalkboards, and I've kept them ever since. I use them for events all the time," she says. "I love having either Harper or my husband write out the menu so people can see what we'll be eating."

When it comes to choosing the food, Thiessen goes for dishes like her Citrus Brick Chicken and Summer Orzo Salad that can easily be customized depending on what fruits and vegetables are in season—while taking her guests' dietary needs into consideration. "I do my research first and make sure everybody—whether they have allergies, are vegetarian or gluten-free—is taken care of because each person is different. And once I have that knowledge, then I plan the menu." That way Thiessen can relax the day of the party. "My husband and I have very similar desires when we're entertaining," she says. "We want everybody to feel comfortable and welcome, to know they can kick off their shoes and be able to come right in." ●

THE ESTĒE LAUDER COMPANIES
BREAST CANCER
AWARENESS CAMPAIGN

TAKE
ACTION
TOGETHER
TO DEFEAT
BREAST CANCER

Join us at BCAcampaign.com
#BCAstrength

Choose Your Own...
BURGER ADVE

Fire up the grill! 6 celebrity chefs reimagined the ultimate cookout favorite—and we guarantee there's a juicy stack here made just for you

Photographs by **CHRISTOPHER TESTANI**

Guy Fieri

CHEDDAR BACON BURGER

To take this ultrarich burger even further into Flavortown, the Food Network star says to pile on crunchy vegetable toppings: "It's all about the texture, acidity and cold, contrasting flavors."

1	**garlic bulb**
1	**tsp. extra-virgin olive oil**
1	**tbsp. plus 1 tsp. kosher salt, divided**
⅜	**tsp. black pepper, divided**
1	**cup unsalted butter, at room temperature**
1¾	**lb. lean ground beef (80/20), divided into 4 even balls**
8	**cheddar cheese slices**
4	**brioche hamburger buns**
1	**kosher dill pickle, thinly sliced**
¼	**cup thinly sliced sweet onion**
8	**applewood-smoked bacon slices, cooked until crisp**
1	**large tomato, thinly sliced**
½	**head iceberg lettuce, finely shredded**

1. Preheat oven to 350°. Cut about ½ inch off the top of the garlic bulb to expose the tips of the cloves. Place garlic on aluminum foil; drizzle with oil. Sprinkle with ½ teaspoon salt and ⅛ teaspoon pepper. Wrap foil around garlic to create a tight pouch. Place on a baking sheet. Roast until very tender, 35 to 40 minutes. Unwrap garlic, and cool 20 minutes.

2. Squeeze garlic pulp from skins; discard skins. Finely chop pulp, and smash with the side of a knife until smooth. Stir together pulp, butter, ½ teaspoon salt and ¼ teaspoon pepper until combined. Place 3 tablespoons of mixture in a small microwavable bowl; microwave until melted, about 30 seconds. Set aside. (Reserve remaining butter mixture in an airtight container in refrigerator for another use.)

3. Place a 12-inch cast-iron skillet directly on grill grates. Preheat grill to medium high. Sprinkle beef balls with remaining 1 tablespoon salt. Working in batches, place 2 balls in hot skillet 3 to 4 inches apart. Cook, rolling occasionally to develop a crust on all sides, 1 minute and 30 seconds. Using a spatula, carefully flatten each burger to ½-inch thickness. Cook 3 to 4 minutes. Turn burgers, and cook 3 minutes. Place 2 cheese slices on each burger. Cover burgers with a metal mixing bowl; quickly lift 1 side of bowl, and add 1 tablespoon water to skillet. Cover burgers with bowl; heat until cheese melts, about 30 seconds. Move burgers to a platter. Repeat with remaining beef balls, cheese, and water.

4. Brush cut sides of buns with roasted garlic butter. Place buns in skillet. Cook until golden and crisp, about 45 seconds per side.

5. Place burgers on bottom buns and top with pickles, onions, 2 slices bacon, tomato, lettuce and condiments of your choice. Cover with top buns, and serve.

Serves: 4
Active time: 35 minutes
Total time: 1 hour, 15 minutes

FOOD STYLIST: TORIE COX; PROP STYLIST: HEATHER CHADDUCK; INSET: D DIPASUPIL/GETTY IMAGES

NTURE

GRILL SKILL
"The biggest mistake people make when cooking burgers is not having enough heat on the grill," says the author of *Guy Fieri Family Food*. "Burgers are *not* meant to go low and slow."

GRILL SKILL
Ray's creamed spinach recipe can be made a day ahead and then chilled in the fridge. Reheat the spinach in a heatproof skillet on the grill as the burgers are cooking.

Rachael Ray

PORTOBELLO BURGER WITH CREAMED SPINACH

➡ *"The meaty mushrooms act as a canvas for any flavor you'd like to incorporate," says the culinary star. "Creamed spinach gives it a real steakhouse vibe."*

1	tbsp. unsalted butter
¼	cup plus 1 tbsp. extra-virgin olive oil, divided
1	large shallot, minced
1	garlic clove, minced
1½	tbsp. all-purpose flour
¾	cup whole milk
1	(9-oz.) pkg. frozen chopped spinach, thawed and wrung out in a kitchen towel
	Pinch of ground nutmeg
¾	tsp. kosher salt, divided, plus more to taste
⅜	tsp. black pepper, divided, plus more to taste
2	oz. (¼ cup) Parmigiano-Reggiano cheese, shredded
2	tbsp. Worcestershire sauce
2	tbsp. balsamic vinegar
2	tbsp. finely chopped fresh rosemary
4	(3-oz.) portobello mushroom caps, brushed clean with a damp towel, gills removed
½	lb. fresh mozzarella cheese, thinly sliced
4	crusty rolls
	Thinly sliced red onion, for garnish

1. Heat butter and 1 tablespoon oil in a medium skillet over medium high until melted. Add shallot and garlic; cook, stirring often, until softened, about 2 minutes. Sprinkle with flour; cook, stirring constantly, until smooth, about 30 seconds. Gradually whisk in milk. Bring to a simmer, stirring occasionally. Stir in nutmeg, ½ teaspoon salt and ¼ teaspoon pepper, and add spinach. Cook, stirring often, until heated through, about 2 minutes. Stir in Parmigiano-Reggiano. Reduce heat to low; cover, and stir occasionally while making burgers.

2. Combine Worcestershire sauce, vinegar, rosemary and remaining ¼ cup oil in a large ziplock bag. Add portobello caps; seal bag, and tilt to coat.

3. Preheat grill to medium high. Shake marinade off portobellos; discard marinade. Cook portobellos, grill side down, until charred, 4 to 5 minutes. Turn portobellos, and sprinkle with remaining ¼ teaspoon salt and ⅛ teaspoon pepper. Top with mozzarella. Cook until mushrooms are tender, 4 to 5 minutes. Remove from heat, and tent burgers loosely with foil. Let stand until cheese melts, 1 to 2 minutes.

4. Place 1 portobello cap on bottom half of each roll. Top each with about ¼ cup creamed spinach and a few onion slices. Cover with top halves of rolls.

Serves: 4
Active time: 30 minutes
Total time: 40 minutes

INSETS, FROM LEFT: D DIPASUPIL/GETTY IMAGES; COURTESY MICHAEL PSILAKIS

Michael Psilakis

GREEK TZATZIKI TURKEY BURGER

➡ *This recipe from the chef's cookbook* Live to Eat: Cooking the Mediterranean Way *"is so easy and fast, you won't be away from your guests too long."*

¼ cup white vinegar
2 garlic cloves
2 cups plain Greek yogurt
½ large English cucumber, peeled and halved lengthwise, seeded, cut in ¼-in. pieces
1½ tbsp. chopped fresh dill
2¼ tsp. kosher salt, divided
1 tsp. black pepper, divided
2 tbsp. extra-virgin olive oil, divided
¼ cup whole milk
2 whole-wheat bread slices, crusts removed
1 lb. ground turkey
4 whole-wheat English muffins, split and toasted
1 tbsp. fresh lemon juice
8 (¼-in.-thick) beefsteak tomato slices
8 thinly sliced red onion rings
½ cup packed arugula
3 tbsp. chopped mixed fresh herbs (such as dill, parsley and mint)

1. Process vinegar and garlic in a blender until smooth, about 1 minute. Transfer to a bowl. Add yogurt; gently whisk until fully incorporated. Fold in cucumber, dill, 1 teaspoon salt and ¼ teaspoon pepper. Set aside.

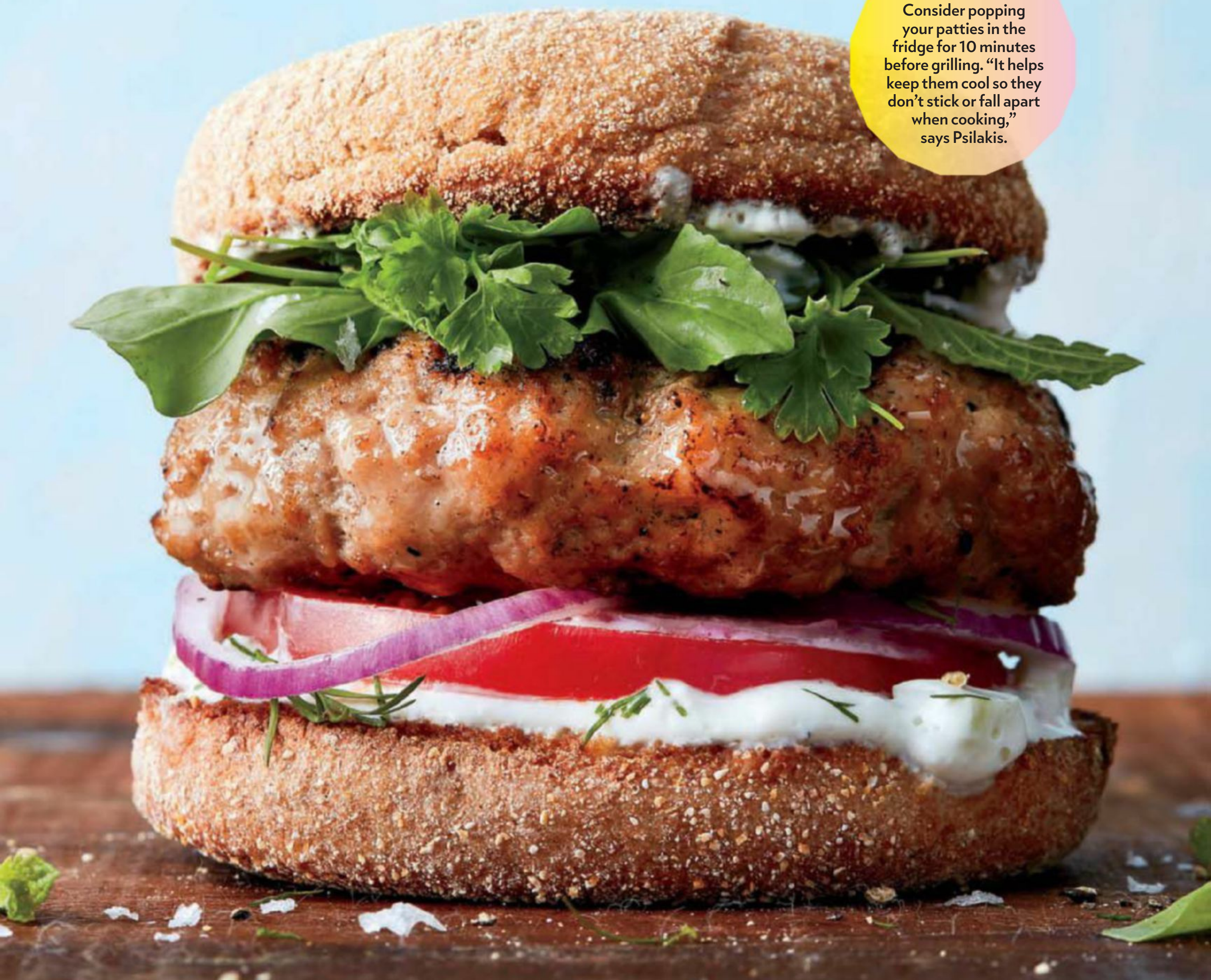
2. Line a small tray with parchment paper, and rub parchment with 1 tablespoon oil. Combine milk and water in a large shallow bowl. Add whole-wheat bread slices, and press to submerge. Let stand 30 seconds. Remove bread from milk mixture; discard liquid. Squeeze excess liquid from bread, and tear bread into small pieces. Combine torn bread and turkey in a medium bowl. Using your hands, gently mix just until combined. (Do not overmix.) Shape mixture into 4 patties (about ½-inch-thick). Place patties on prepared tray, and rub with remaining 1 tablespoon oil.

3. Preheat grill to medium-high (about 450°). Sprinkle patties evenly with 1 teaspoon salt and ½ teaspoon pepper. Grill just until burgers are cooked through, 3 to 4 minutes per side.

4. Spread 1 tablespoon of the cucumber-yogurt mixture on each cut side of English muffins. Top each bottom half with 1 patty. Top patties with lemon juice, tomato slices, red onion, arugula, mixed herbs and remaining ¼ teaspoon each salt and pepper. Cover with top halves of muffins. Reserve remaining cucumber-yogurt mixture for another use.

Serves: 4
Active time: 25 minutes
Total time: 25 minutes

GRILL SKILL
Consider popping your patties in the fridge for 10 minutes before grilling. "It helps keep them cool so they don't stick or fall apart when cooking," says Psilakis.



Bobby Flay

SPICE-RUBBED LAMB BURGER

"The spices really wake up the flavor of the lamb while also giving the burger a great crust as it cooks," says the chef and cohost of Food Network Star.

1¼	**lbs. ground lamb shoulder**
½	**cup mayonnaise**
2	**jarred roasted piquillo peppers (or 1 jarred roasted red bell pepper), drained and chopped**
2	**garlic cloves, ground to a paste**
1	**tsp. fresh lemon juice**
2½	**tsp. kosher salt, divided**
1¼	**tsp. coarsely ground black pepper, divided**
1	**anchovy, chopped (optional)**
1	**tbsp. Spanish paprika**
1	**tbsp. smoked paprika**
2	**tsp. ground cumin**
2	**tsp. ground coriander**
2	**tsp. dry mustard**
2	**tsp. ground fennel seed**
2	**tbsp. canola oil**
8	**thin Manchego cheese slices**
4	**soft sesame seed hamburger buns, lightly toasted**
1	**cup packed baby arugula**

1. Remove lamb from refrigerator; let stand at room temperature 30 minutes before cooking. Process mayonnaise, peppers, garlic, lemon juice, ½ teaspoon salt, ¼ teaspoon black pepper and, if using, anchovy in a food processor until smooth, 30 seconds to 1 minute. Scrape mixture into a bowl; cover and chill at least 30 minutes.

2. Preheat a grill to high (450° to 550°). Stir together paprika, cumin, coriander, dry mustard, fennel seed and remaining 2 teaspoons salt and 1 teaspoon black pepper in a small bowl. Divide lamb into 4 portions; shape each into a patty, and brush evenly with oil. Sprinkle top of each patty with 1½ tablespoons of the paprika mixture; let stand 5 minutes. Reserve remaining paprika mixture for another use.

3. Grill burgers, uncovered, spice side down, until a crust forms, about 4 minutes. Turn burgers, and cook to desired degree of doneness, 3 to 4 minutes for medium. Top each burger with 2 cheese slices; cover and grill just until cheese melts, about 30 seconds.

4. Spread cut sides of buns with about 1 tablespoon each of the aioli. Place 1 burger on each bottom bun. Top evenly with arugula. Cover with top buns, and serve.

Serves: 4

Active time: 25 minutes

Total time: 55 minutes

GRILL SKILL
The leftover spice blend can help flavor tasty new meals. Rub it on other grilled meats, or sprinkle it over roast potatoes.

Carla Hall

BUFFALO CHICKEN BURGER

The Chew cohost and owner of Carla Hall's Southern Kitchen in Brooklyn creates a dish that's spicy, creamy and crunchy at the same time.

4	celery stalks, cut diagonally into 1-in. pieces (about 1 cup)
½	cup very thinly sliced red onion
¼	cup packed fresh flat-leaf parsley, roughly chopped
1	tbsp. red wine vinegar
½	tsp. lemon zest (from 1 lemon)
3	tbsp. plus 1 tsp. olive oil, divided
1	tsp. kosher salt, divided
½	tsp. black pepper, divided
2	oz. blue cheese, crumbled (about ½ cup)
1	tbsp. unsalted butter
⅓	cup minced yellow onion
2	garlic cloves, minced
2	tsp. hot sauce plus more for garnish
½	tsp. dried thyme
½	tsp. crushed red pepper
1¼	lb. coarsely ground chicken
4	brioche or potato buns, toasted

1. Toss together celery, red onion, parsley, vinegar, lemon zest, 2 tablespoons oil, ½ teaspoon salt and ¼ teaspoon black pepper in a large bowl. Add blue cheese; gently toss to combine. Set aside.
2. Heat butter and 1 teaspoon oil in a small skillet over medium high until butter melts. Add onion and ½ teaspoon salt; cook, stirring occasionally, until tender, about 2 minutes. Stir in garlic; cook, stirring constantly, until onion is golden and tender, about 1 minute. Stir in hot sauce, thyme, red pepper and ¼ teaspoon pepper. Transfer to a large bowl; cool to room temperature, about 10 minutes.
3. Add chicken to onion mixture; using damp hands, gently mix until combined. (Don't overmix.) Shape mixture into 4 patties. Using your thumb, make an indentation in the center of each patty.
4. Rub patties with remaining oil. Heat a nonstick grill rack on the grill over medium heat. Cook patties, working in batches if needed, until bottoms are browned, about 3 minutes. Turn and cook until browned, firm and juices run clear, about 3 minutes.
5. Place 1 burger on each bottom bun, and top each with about ½ cup slaw and additional hot sauce if desired. Cover with top buns, and serve.
Serves: 4
Active time: 25 minutes
Total time: 35 minutes

GRILL SKILL
For more robust burgers, "use half white, half dark meat," says Hall. "Ground all-white chicken has less fat and flavor than dark meat."

INSETS, FROM LEFT: CJ RIVERA/FILMMAGIC; ILYA S. SAVENOK/GETTY IMAGES

Candice Kumai

SWEET-POTATO VEGGIE BURGER WITH AVOCADO

➡ *Ditch the premade frozen veggie burgers—this "clean and satisfying" plant-based recipe is "decadent, filling and full of vitamins," says the wellness expert and chef.*

2	**lbs. sweet potatoes, cut into 1-in. cubes**
1	**tbsp. garlic powder**
½	**tsp. kosher salt**
¼	**cup olive oil, divided**
1	**cup raw walnuts**
2	**cups uncooked organic rolled oats**
¼	**cup reduced-sodium soy sauce**
3	**tbsp. plus 2 tsp. Worcestershire sauce, divided**
¼	**cup chopped yellow onion**
1	**cup rinsed and drained chickpeas**
8	**whole-wheat hamburger buns, toasted**
2	**ripe avocados, thinly sliced**
¼	**red onion, thinly sliced**
8	**kale leaves, torn**
Dijon mustard	
Mayonnaise	

1. Preheat oven to 375°. Toss sweet-potato cubes with garlic powder, salt and 2 tablespoons oil on a rimmed baking sheet. Roast in preheated oven until tender, about 40 minutes. Cool slightly, about 15 minutes.

2. Process walnuts in a food processor until finely ground to a powder, about 1 minute. Transfer to a large bowl. Add oats; set aside.

3. Pulse cooled sweet potatoes, soy sauce and 1 tablespoon Worcestershire sauce in food processor until combined, about 8 times. Add yellow onion and chickpeas, and pulse just until fully combined and mixture is the consistency of mashed potatoes, 4 to 5 times, stopping to scrape down sides of bowl as necessary. (Do not overmix.) Fold sweet-potato mixture into walnut mixture; shape into 8 patties.

4. Preheat the grill to medium (350° to 450°). Brush grill with remaining 2 tablespoons oil. Grill sweet-potato patties until warmed through and golden brown, about 4 minutes per side.

5. Place 1 patty on each bottom hamburger bun. Top with avocado, red onion, kale, remaining Worcestershire sauce and a smear each of mustard and mayonnaise. Cover with top buns, and serve.

Serves: 8

Active time: 30 minutes

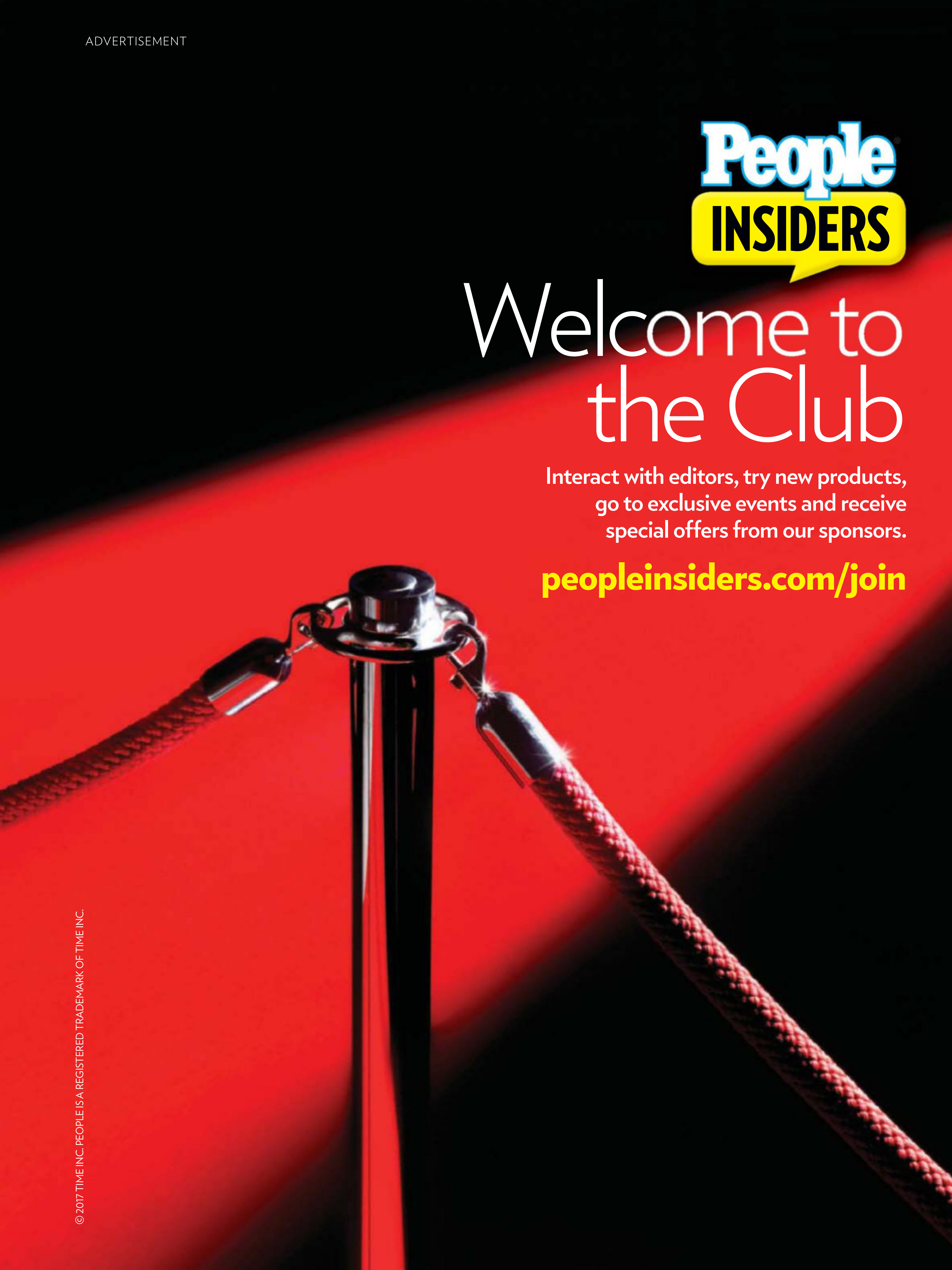
Total time: 1 hour, 25 minutes

GRILL SKILL
To keep the patties firm and help hold their shape, don't overmix. If the sweet potatoes get too soft, "add more oats, panko breadcrumbs or even a touch of flaxseed," says Kumai.

INSET: KEVIN KIM

By Catherine Kast

ADVERTISEMENT


People
INSIDERS
Welcome to the Club
Interact with editors, try new products, go to exclusive events and receive special offers from our sponsors.
peopleinsiders.com/join

© 2017 TIME INC. PEOPLE IS A REGISTERED TRADEMARK OF TIME INC.

‘I’d throw a party like this once a month if I could’
—MARCELA VALLADOLID

Marcela Valladolid's

PARTY IN A PINCH

What could be easier than a margarita and guacamole night? The chef and author of *Casa Marcela* shows you how to make it festive

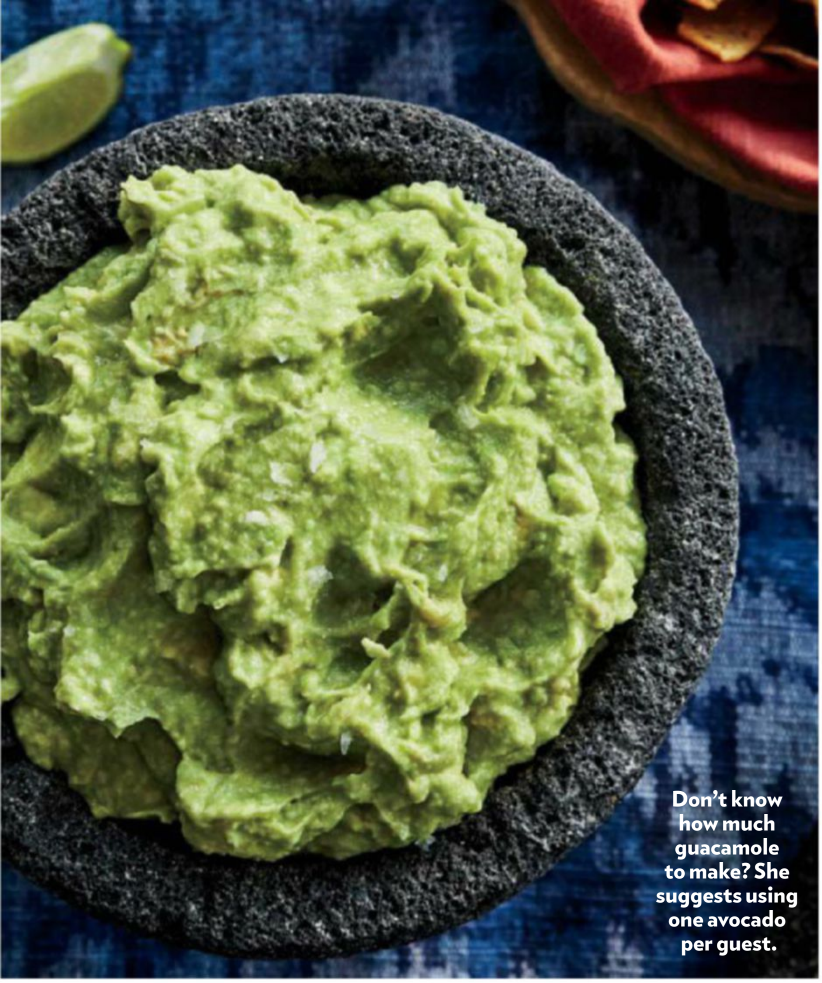
By **GABRIELLE OLYA**

Photographs by **JESSICA SAMPLE**

Throwing a cocktail party doesn't need to be complex, assures the *Kitchen* cohost. "Chips and guac are things everybody loves!"

'Margaritas are great because you can make them as heavy or light on the alcohol as you want'
—MARCELA VALLADOLID

The chef may plan a low-key menu, but she always steps up her style. "I'm Latina—we wear heels to the gym!" jokes Valladolid (with fiancé Philip Button, far left, and friends at home in San Diego).



Don't know how much guacamole to make? She suggests using one avocado per guest.

GUACAMOLE TRADICIONAL

4	firm-ripe avocados, halved, pitted and peeled
½	cup white onion, minced
3	tbsp. chopped fresh cilantro
1	tbsp. lime juice (from 1 lime)
1	tsp. kosher salt
½	tsp. black pepper

Place avocados in a medium bowl; roughly mash with a fork. Add onion, cilantro, lime juice, salt and pepper; stir gently just until combined.

Serves: 6
Active time: 15 minutes
Total time: 15 minutes

Too stressed to plan a menu? No time for cooking or decorating? There are a million excuses not to throw a party—but who wants to miss out on a good time? Marcela Valladolid, cohost of Food Network's *The Kitchen* (and a busy mom of three), has come up with the easiest bash ever, and she hosted it in her San Diego backyard to prove it. In the summer, when guests "are going to trickle in when they want to," she suggests serving tortilla chips, salsa, three different guacamoles and a twist on the classic margarita. Consider having friends come by "around 3 or 4 p.m. on a Friday or Saturday," she says, and invite them to stay through sunset. Just set a simple table ("I hate perfect centerpieces and formal tablescapes") and pull together the dips shortly before guests arrive. "I have all the mix-ins prepared," Valladolid says. "I give myself five minutes to mash the avocados, mix everything together, and then I put on my dress and heels!"

HAIR: FELIPE ROGEL/HAIR DREZZERS ON FIRE; MAKEUP: LINDSAY JONES; STYLIST: BRITTANY HART/ CELESTINE AGENCY; PROP STYLIST: POWWOW DESIGNS; FOOD STYLIST: ISABELLA MARTINEZ

CHILI-MANGO GUACAMOLE

5	firm-ripe avocados, halved, pitted and peeled
½	cup lime juice
1	tsp. kosher salt
2	cups fresh cubed mangoes
1 to 2	tbsp. crushed red pepper
Chili oil, for garnish (optional)	

Place avocados in a medium bowl; roughly mash with a fork. Add lime juice, mangoes, red pepper flakes and salt. Stir gently just until combined. Drizzle with chili oil, if desired.

Serves: 8
Active time: 15 minutes
Total time: 15 minutes

KEEP IT FRESH
To prevent browning before guests arrive, press plastic wrap directly on the surface of the guacamole to keep the air out.

PEPITA & QUESO FRESCO GUACAMOLE

5	firm-ripe avocados, halved, pitted and peeled
½	cup red onion, chopped
⅓	cup fresh lime juice (from about 3 limes)
1½	cups queso fresco, crumbled, divided
1	cup roasted pepita seeds (shelled pumpkin seeds), divided
2	tbsp. extra-virgin olive oil

Place avocados in a medium bowl; roughly mash with a fork. Add onion, lime juice, salt, 1¼ cups queso fresco and ¾ cup pepitas; stir gently just until combined. Drizzle with oil, and top with remaining ¼ cup each queso fresco and pepitas.

Serves: 6
Active time: 15 minutes
Total time: 15 minutes

> ‘Variety is always the best way to go. I love letting people build their own plates’
> —MARCELA VALLADOLID

Your Last-Minute Hosting Guide

1. PICK THE RIGHT TIME
“Plan to start the party around 3 or 4 p.m.,” she says. It’s the perfect time for cocktails, and on hot days it will be a little cooler than midday.

2. SHARE THE PLAN
Tell guests you’re serving appetizers and fun nibbles—and not a full meal—so they can prep to have dinner after.

3. SET UP STATIONS
Having everything spread out around the space—drinks on one table, snacks on another—encourages guests to walk up and talk to other people.

4. OFFER ONE SIGNATURE COCKTAIL
“It’s less expensive and it’s less work!” says the chef. You don’t need to go crazy setting up a full bar—not everyone likes to mix their own drinks.

5. SERVE WITH STYLE
Pull out your enamelware or melamine plates, even mismatched ones. “They won’t break, and it’s really on-trend,” she says.

SALSA DE MOLCAJETE

Instead of using a food processor, Valladolid recommends making salsa in a molcajete (a traditional Mexican stone mortar and pestle), which combines ingredients while retaining their rustic, chunky texture.

3	**large ripe tomatoes**
2	**garlic cloves, unpeeled**
2	**medium jalapeño peppers**
2	**dried chiles de árbol or ¼ tsp. crushed red pepper**
1	**tsp. kosher salt, divided**

1. Combine tomatoes, jalapeños, garlic cloves and chiles de árbol, if using, in a cast-iron skillet. Cook over medium heat, turning occasionally, until garlic begins to brown, about 3 minutes. Remove garlic from skillet. Cook vegetables, turning often, until soft and blackened on all sides, about 15 minutes. Transfer vegetables to a plate; let stand until ready to use.

2. Peel garlic and discard skins. Combine garlic, tomatoes, jalapeños, chiles de árbol (or crushed red pepper) and salt in a food processor; pulse until mixture is blended and smooth.

Serves: 8
Active time: 25 minutes
Total time: 35 minutes

The chef suggests mixing a big batch of the margarita base (without the tequila) in pitchers to save time. Add the tequila just before guests arrive—but you'll also have a nonalcoholic option ready if you need it.

HONEYDEW & MINT MARGARITAS

- **1 cup granulated sugar**
- **4 cups cubed honeydew, plus more for garnish**
- **¼ cup freshly squeezed lime juice (from 2 limes)**
- **2 tbsp. finely chopped mint**
- **1 cup plus 2 tbsp. silver tequila**
- **Fresh mint leaves, for garnish**

1. Bring sugar and 1 cup water to a boil in a small saucepan over medium-high heat, stirring until sugar dissolves. Remove from heat, and let cool completely.

2. Place honeydew, lime juice, mint and 2 cups water in a blender; process until smooth, about 1 minute. Pour through a fine wire-mesh strainer into a bowl; discard solids. Chill mixture 15 minutes.

3. Combine 1 cup of the honeydew mixture, 6 tablespoons tequila and 2 tablespoons reserved simple syrup in a cocktail shaker filled with ice. Cover and shake vigorously until chilled, about 30 seconds. Strain into 2 glasses. Repeat process 2 times to make 4 more margaritas. Garnish drinks with honeydew cubes and mint leaves.

Serves: 6

Active time: 20 minutes

Total time: 30 minutes, plus chilling

CASA
Marcela

TAKE IT UP A NOTCH

For a next-level bash Valladolid loves using a ceramic tub as a drinks cooler and hanging a piñata filled with scratch-off tickets and other grown-up goodies. "Even if you're just watching, it's superfun," says the author of *Casa Marcela* (left).

(BOOK) PETER ZAMBOUROS

BUILD YOUR PERFECT COOKOUT!

Summer staples—hot dogs, pizza, sangria, potato salad and s'mores—from famed chefs in fun new flavor combos

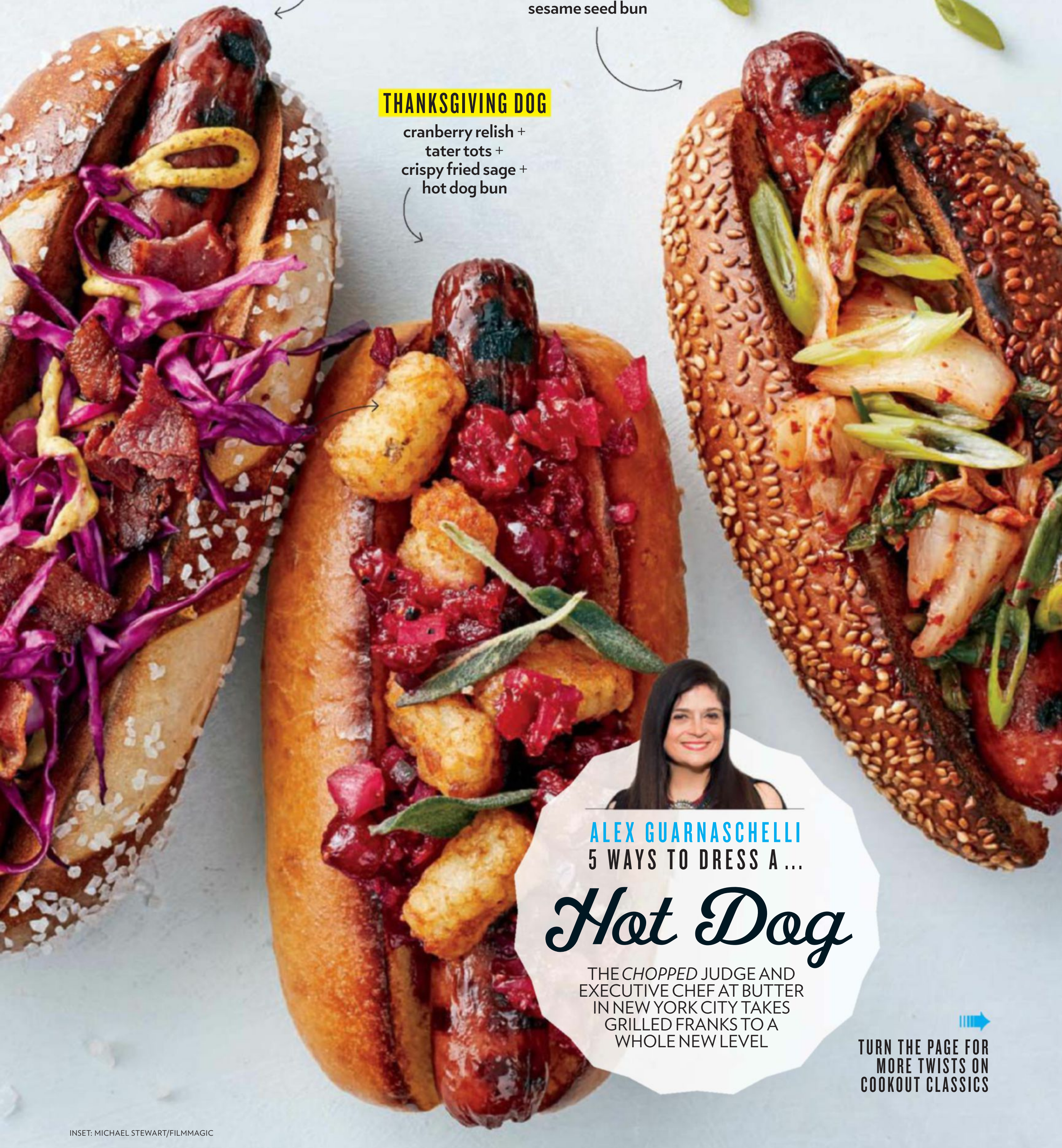
MEXICAN DOG

corn salsa +
cotija cheese +
jalapeño slices +
hot dog bun

CRUNCHY CHILI DOG

veggie bean chili +
barbecue potato chips +
fresno chili slices +
hot dog bun

Photographs by CHRISTOPHER TESTANI



ALEX GUARNASCHELLI

5 WAYS TO DRESS A...

Hot Dog

THE *CHOPPED* JUDGE AND EXECUTIVE CHEF AT BUTTER IN NEW YORK CITY TAKES GRILLED FRANKS TO A WHOLE NEW LEVEL

BACON PRETZEL DOG

chopped crispy bacon +
Dijon mustard +
pickled red cabbage +
salted pretzel bun

KOREAN BBQ DOG

Asian barbecue
sauce (like bulgogi)
+ kimchi + chopped
scallions +
sesame seed bun

THANKSGIVING DOG

cranberry relish +
tater tots +
crispy fried sage +
hot dog bun

TURN THE PAGE FOR MORE TWISTS ON COOKOUT CLASSICS

INSET: MICHAEL STEWART/FILMMAGIC

DALE TALDE

3 WAYS TO TOP ...

Pizza

TRY THESE OUT-OF-THE-BOX PIES FROM THE CHEF AND PARTNER OF MASSONI RESTAURANT IN NEW YORK CITY

THE METHOD

Place 1 lb. stretched pizza dough on a hot oiled grill over medium heat, and cook for 2 minutes. Flip and cook for 1 minute more. Remove from grill. Top with first set of ingredients (see below), and grill over medium heat, covered, until cheese melts, about 3 minutes. Remove from heat and add final toppings. Season with salt, pepper and a drizzle of extra-virgin olive oil.

GORGONZOLA & PLUM PIZZA

2 cups Gorgonzola + 3 sliced plums **TAKE OFF HEAT** + 2 cups arugula + ¼ lb. prosciutto + 2 tbsp. balsamic vinegar

PANCETTA CHILI PIZZA

1 cup tomato sauce + ¼ lb. diced pancetta + 1 cup grated mozzarella + ½ cup Parmesan + ¼ cup sliced red onions + 2 sliced red chilies **TAKE OFF HEAT** + 2 tbsp. fresh flat-leaf parsley

RICOTTA HONEY PIZZA

1 cup ricotta + 1 cup toasted hazelnuts + 1 tsp. fresh thyme **TAKE OFF HEAT** + 2 tbsp. honey

LORENA GARCIA

3 WAYS TO STIR UP ...

Sangria

THE CHEF SHARES THE FRUIT-FILLED COCKTAILS SHE SERVES AT HER LAS VEGAS RESTAURANT CHICA

APPLE & ORANGE SANGRIA

750 ml. chilled Malbec + 2 tbsp. apple brandy + ¼ cup simple syrup + ¼ cup lemon juice + ¼ cup orange juice + 1 cup blackberries + 2 sprigs fresh thyme + ¼ cup apple slices

SIMPLE SYRUP

In a small saucepan, bring 1 cup water and 1 cup sugar to a boil. Simmer until sugar is dissolved, about 3 minutes. Remove from heat and let cool completely before using.

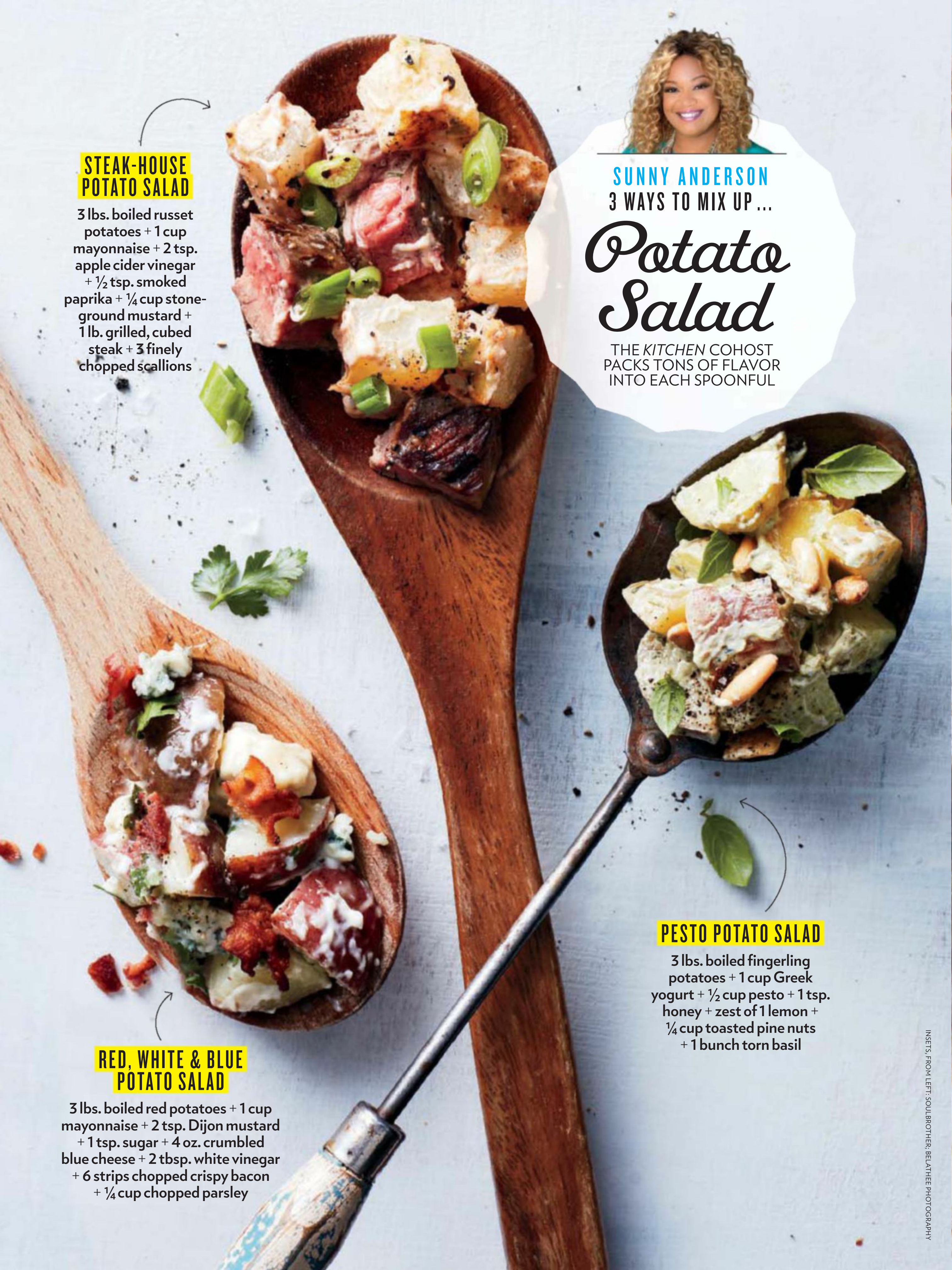
PEAR SANGRIA

750 ml. chilled sauvignon blanc + 24 oz. ginger beer + ¼ cup simple syrup + ¼ cup lime juice + 1 cup chopped pears + 5 large fresh basil leaves

RASPBERRY & ROSEMARY SANGRIA

750 ml. chilled dry rosé + ¼ cup simple syrup + ¼ cup lemon juice + ¼ cup orange juice + 1 cup raspberries + 2 sprigs fresh rosemary + lemon and orange slices

FOOD STYLIST: TORIE COX; PROP STYLIST: HEATHER CHADDUCK; INSETS, FROM LEFT: ALL GOOD NYC; COURTESY LORENA GARCIA



SUNNY ANDERSON

3 WAYS TO MIX UP …

Potato Salad

THE *KITCHEN* COHOST PACKS TONS OF FLAVOR INTO EACH SPOONFUL

STEAK-HOUSE POTATO SALAD

3 lbs. boiled russet potatoes + 1 cup mayonnaise + 2 tsp. apple cider vinegar + ½ tsp. smoked paprika + ¼ cup stone-ground mustard + 1 lb. grilled, cubed steak + 3 finely chopped scallions

RED, WHITE & BLUE POTATO SALAD

3 lbs. boiled red potatoes + 1 cup mayonnaise + 2 tsp. Dijon mustard + 1 tsp. sugar + 4 oz. crumbled blue cheese + 2 tbsp. white vinegar + 6 strips chopped crispy bacon + ¼ cup chopped parsley

PESTO POTATO SALAD

3 lbs. boiled fingerling potatoes + 1 cup Greek yogurt + ½ cup pesto + 1 tsp. honey + zest of 1 lemon + ¼ cup toasted pine nuts + 1 bunch torn basil

INSETS, FROM LEFT: SOULBROTHER; BELATHEE PHOTOGRAPHY

CHOCOLATE-CARAMEL S'MORES

graham crackers + toasted jumbo marshmallows + chocolate hazelnut spread + caramel sauce

HAYLIE DUFF

3 WAYS TO STACK ...

S'mores

THE ACTRESS AND HOST OF *THE REAL GIRL'S KITCHEN* UPGRADES THE CAMPFIRE FAVORITE

CINNAMON-BANANA S'MORES

chocolate graham crackers + toasted jumbo marshmallows + sliced bananas + milk chocolate squares + pinch of cinnamon

RASPBERRY S'MORES

graham crackers + toasted jumbo marshmallows + white chocolate squares + raspberry jam

By Ana Calderone

COOKING *with the*

OPRAH'S FARM

'Nothing's more satisfying than eating what you grow'
—OPRAH WINFREY

Pictured on her Maui farm, where she grows more than 100 species of fruits, vegetables and herbs.

STARS!

From a fruit-filled garden salad to a frosty frozen dessert, these celeb-approved recipes will keep you healthy and happy all summer

Oprah Winfrey

CHOPPED SALAD

"Blanching the harder vegetables until they're just al dente makes them texturally consistent with all the other vegetables in the dish," Winfrey says.

¼	cup red wine vinegar
2	tbsp. fresh lemon juice
1	tbsp. Dijon mustard
1	small garlic clove, minced
1	tsp. kosher salt, divided
¼	tsp. freshly ground black pepper, divided
½	cup extra-virgin olive oil
½	cup chopped green beans
⅔	cup diced carrot
½	cup fresh corn kernels
⅔	cup diced red bell pepper
⅔	cup seeded and diced tomato
½	cup diced celery
¼	cup diced red onion
2	cups chopped romaine or baby gem lettuce
1	avocado, peeled and diced
2	tbsp. thinly sliced fresh chives
4	tsp. grated Parmesan cheese

Food, Health, and Happiness Winfrey's first cookbook showcases her favorite dishes (complete with Weight Watchers points for each!) and a look inside her personal life.

1. Whisk together vinegar, lemon juice, mustard, garlic, ½ teaspoon salt and ⅛ teaspoon black pepper. Slowly whisk in oil until combined; set aside.

2. Fill a large bowl with water and ice to make an ice bath. Bring a medium saucepan of water to a boil, and add ¼ teaspoon salt. Add green beans, and cook, until starting to soften, about 2 minutes. Add carrot and corn, and cook until all vegetables are tender, 1 to 2 minutes. Drain, and immediately transfer pan to ice bath. Let stand in ice bath until chilled, about 15 minutes. Pat vegetables dry with paper towels.

3. Transfer to a salad bowl. Add bell pepper, tomato, celery and onion; toss with ¼ cup of the vinaigrette, and set aside to marinate, about 10 minutes. Add lettuce, avocado, chives, Parmesan, remaining ¼ teaspoon salt and ⅛ teaspoon pepper; toss to coat. Serve in bowls with extra vinaigrette on the side.

Serves: 4
Active time: 30 minutes
Total time: 30 minutes

(OPRAH) RUVEN AFANADOR, (SALAD) TINA RUPP; (BOOK) PETER ZAMBOUROS

Beth Behrs

BLUEBERRY & KALE GREEN SMOOTHIE

The 2 Broke Girls *star's refreshing juice recipe gives a boost of energy and nutrients.*

½	cup frozen blueberries
1	cup chopped kale
½	cup frozen pineapple chunks
⅓	cup vanilla nonfat Greek yogurt
1	tbsp. almond butter
¾	cup ice cubes

Process all the ingredients in a blender on high until smooth, 1 to 2 minutes. Pour mixture into two glasses, and serve immediately.

Serves: 2

Active time: 2 minutes

Total time: 2 minutes

The Total ME-Tox

In her debut book, Behrs shares her wellness journey and easy, healthy recipes.

the Total
ME-Tox
BETH
BEHRS

> **'Kale is so good for you, but it can taste bitter if you don't blend it with a sweet fruit'**
>
> —BETH BEHRS

(BEHRS) TAREN MAROUN/WEINSTEIN BOOKS; (FERGUSON & TANOUS) KEVIN RUTKOWSKI (2); (BOOK) PETER ZAMBOUROS

Jesse Tyler Ferguson

THYME-GIN COCKTAIL

The Modern Family *actor's recipe is an updated twist on the Prohibition-era Bee's Knees drink.*

1 cup granulated sugar
6 thyme sprigs, divided
4 oz. gin
¼ cup fresh lemon juice
Seltzer water, chilled

1. To make thyme simple syrup, heat sugar and 1 cup water in a small saucepan, and simmer, stirring, until sugar is dissolved, about 5 minutes. Remove from heat. Add 4 thyme sprigs to mixture, and let cool completely, about 30 minutes (or up to 24 hours) then strain.
2. Combine gin, lemon juice and thyme syrup in a cocktail shaker or tall glass. Shake or stir well. Pour evenly into 2 ice-filled glasses, and top with seltzer to taste. Garnish each with 1 thyme sprig.
Makes: 2
Active time: 15 minutes
Total time: 20 minutes, plus cooling

'Trust me, it'll taste even better if you can be patient and let the thyme infuse in the syrup overnight'

Ferguson and his cooking partner, food blogger Julie Tanous, share their creative recipes on his website jessetylerferguson.com.

fun with food
Sarah Michelle Gellar

Sarah Michelle Gellar

PINEAPPLE-LIME SNOW CONES

"It's a simple dessert the kids can help make," she says.

- **¾ cup water**
- **⅓ cup granulated sugar**
- **2 tsp. lime zest plus ¼ cup fresh juice (from 2 limes), divided**
- **2 cups pineapple juice**

1. Combine water, sugar and lime juice in a 4-cup glass measuring cup. Microwave on high for about 2 minutes, until sugar has dissolved. Cool completely, about 20 minutes.
2. Stir in pineapple juice and lime zest. Pour syrup into a 13x9-inch baking dish. Cover tightly with plastic wrap, and freeze until firm, about 6 hours or overnight.
3. Uncover frozen mixture, and scrape with the tines of a fork until flaky. Return baking dish to freezer, and freeze 2 hours. Scrape mixture with a fork until ice crystals are light and fluffy. Serve immediately in paper cups.
Serves: 6 **Active time:** 5 minutes
Total time: 8 hours (includes freezing time)

'This is a healthier version of the sugary shaved ice found at country fairs'

Stirring Up Fun with Food

The actress and co-creator of Foodstirs, a line of organic DIY baking kits, drew inspiration from her childhood and from recipes loved by her husband, Freddie Prinze Jr., and their two children—daughter Charlotte (above), 7, and son Rocky, 4.

(GELLAR) AMY NEUNSINGER; (SEINFELD) JOHN KERNICK; (BOOKS) PETER ZAMBOUROS (2)

‘This dish pairs well with steak fries or an arugula salad’

—JESSICA SEINFELD

Jessica Seinfeld

SPINACH & EGGS FRITTATA

“I put this recipe in the breakfast section of my cookbook, but really this is an easy meal any time of the day,” she says.

2 tbsp. extra-virgin olive oil
1 yellow onion, sliced
½ tsp. kosher salt, divided
1½ lb. frozen spinach, thawed
8 large eggs
2 oz. Parmesan cheese, grated (about ½ cup)
3 tbsp. whole or low-fat milk
¼ tsp. black pepper

1. Preheat oven to 350° with rack in center of oven. Heat oil in a medium-size ovenproof skillet over medium. Add onion and ¼ teaspoon salt. Cover and cook, stirring occasionally, until onion starts to soften and brown, 6 to 7 minutes. Uncover, and cook, stirring occasionally, until golden brown, 3 to 4 minutes.
2. While onion cooks, whisk together eggs, cheese, milk, pepper and remaining ¼ teaspoon salt in a medium bowl.
3. Squeeze out excess water from thawed spinach. Add spinach to onion. Cook over medium, stirring occasionally, until spinach is heated through. Remove from heat. Add egg mixture; gently stir until combined. Bake in oven until eggs are set, 15 to 18 minutes. Cut into wedges, and serve immediately.
Serves: 4
Active time: 15 minutes
Total time: 30 minutes

Food Swings
Seinfeld packed her book with 125 simple and satisfying recipes to “eat with less guilt.”

Jessica Seinfeld
FOOD SWINGS

CHEF'S TIP
"Chill the slaw 30 minutes to an hour before serving," says Simeon. "The vegetables will have time to marinate and soak up all the flavor."

Super SIDES

Burgers and hot dogs always get top billing, but these foods may just steal their spotlight

Photographs by VICTOR PROTASIO

Sheldon Simeon

CRUNCHY KALE & CABBAGE SLAW

"The sweet-onion dressing goes well with the earthy flavors of kale and sharp spice of radish," says the Top Chef *star and owner of Tin Roof in Maui.*

1 **sweet onion, coarsely chopped**
1 **tsp. Dijon mustard**
½ **cup apple cider vinegar**
2 **tbsp. fresh lemon juice (from 1 lemon)**
½ **tsp. granulated sugar**
½ **tsp. kosher salt**
⅔ **cup canola oil**
3 **cups kale, stems removed, cut into ribbons**
1 **(2-lb.) head red cabbage, julienned**
1 **large carrot, julienned**
3 **oz. radishes, julienned**
½ **cup dry-roasted peanuts, chopped**

1. Combine onion, mustard, vinegar, lemon juice, sugar, salt and oil in a blender; blend until well combined, about 1 minute.
2. Combine kale, cabbage, carrot and radishes in a large bowl. Add dressing and toss. Sprinkle peanuts over the slaw, and serve.

Serves: 10 to 12
Active time: 20 minutes
Total time: 20 minutes

Aarón Sánchez

CHARRED CORN WITH CHEESE & CHILI-LIME BUTTER

➡ *The new* MasterChef *judge offers a grilled version of elotes, a popular Mexican street food.*

CHEF'S TIP
When buying corn, look for ears with tassels (the silk that sprouts from the top) that are brown and sticky to the touch, suggests Sanchez. If they're dry or black, the corn is old.

8 tbsp. (4 oz.) unsalted butter, softened
1½ tsp. minced garlic
Juice of 1 lime (about 2 tbsp.)
1 tbsp. chopped chipotle in adobo sauce (from can)
½ tsp. ground cumin
3 tbsp. chopped fresh cilantro, divided
½ tsp. kosher salt
½ tsp. freshly ground pepper
8 ears corn, husks and silk removed
¼ cup crumbled cotija cheese

1. Preheat grill to medium high (about 450°). Stir together the butter, garlic, lime juice, chipotle in adobo, cumin and 1 tablespoon cilantro in a bowl. Add salt and pepper; mix well.
2. Place corn on oiled grate, and grill, turning until nicely charred, 15-18 minutes. Top each corn on the cob with about 2 tablespoons of the flavored butter. Sprinkle evenly with cheese and remaining 2 tablespoons cilantro.
Serves: 8
Active time: 5 minutes
Total time: 25 minutes

FOOD STYLIST: TORIE COX, PROP STYLIST: CLAIRE SPOLLEN;
INSETS, FROM LEFT: COURTESY SHELDON SIMEON; FOX

CHEF'S TIP
To prevent the peas from falling through the grate, use a perforated grill pan or a flame-proof baking rack, suggests Chapple.

Justin Chapple

BLISTERED SNAP PEAS WITH BURRATA & MINT

➡ *"The crisp, sweet-grassy snap peas are very lean, so they naturally pair well with the creamy burrata," says the author of the cookbook* Mad Genius Tips.

3	tbsp. fresh lemon juice
1	tsp. honey
1	tsp. Dijon mustard
¼	cup plus 1 tbsp. extra-virgin olive oil
¼	tsp. kosher salt plus ½ tsp., divided
⅛	tsp. black pepper plus ¼ tsp., divided
12	oz. snap peas, strings removed
1	cup lightly packed mint leaves
1	lb. burrata or buffalo mozzarella, cut into chunks

1. Lay a large triple layer of heavy-duty foil over a baking rack. Using the point of a pair of scissors, poke ½-inch-wide holes through the foil, twisting the scissors to form circles. Slide the foil pan onto a grill and then light the grill.
2. Whisk the lemon juice, honey and mustard in a small bowl. Gradually whisk in ¼ cup olive oil until combined. Season with ¼ teaspoon salt and ⅛ teaspoon pepper. Set aside.
3. In a large bowl, toss the peas with remaining 1 tablespoon olive oil and season with ½ teaspoon salt and ¼ teaspoon pepper. Spread the peas on the perforated foil pan and grill over high heat, undisturbed, until lightly charred, about 2 minutes. Using a wooden spoon, gently stir and grill until hot, 30 seconds to 1 minute longer. Transfer the peas to a bowl and toss with mint and half of the dressing.
4. Arrange the burrata on a platter. Spoon the peas on top and drizzle with remaining dressing.
Serves: 4
Active time: 30 minutes
Total time: 30 minutes

Eddie Jackson

BARBECUE BAKED BEANS

"This recipe has everything your taste buds crave—sweet, tangy and just a touch of spice," says the former NFL star and cohost of Food Network's Kids BBQ Championship.

- **4 strips thick-cut bacon**
- **1 small white onion (about 1¼ cups)**
- **3 (15-oz.) cans pork and beans**
- **½ cup barbecue sauce**
- **¼ cup apple cider vinegar**
- **1 tbsp. yellow mustard**
- **1 tbsp. light brown sugar**
- **2 tsp. barbecue seasoning (or your favorite barbecue rub)**
- **1 tsp. canola oil**
- **1 tsp. kosher salt**

1. Preheat oven to 350°. Cook bacon in a large skillet over medium heat until just before it becomes crispy, about 10 minutes. Remove bacon, and drain on plate lined with paper towels, reserving drippings in skillet. Set bacon aside to cool.

2. Add onion to hot drippings in skillet, and cook over medium heat, stirring occasionally, until onions are nice and tender, 8 to 10 minutes.

3. Stir together cooked onions, pork and beans, barbecue sauce, vinegar, mustard, brown sugar, barbecue rub, oil and salt in a lightly greased 2-quart casserole dish. Finely chop drained bacon; spread evenly over top of bean mixture.

4. Bake, uncovered, in preheated oven until slightly reduced and bubbly, about 1½ hours.

Serves: 8

Active time: 25 minutes

Total time: 2 hours

CHEF'S TIP
"For extra flavor, add a cup of finely diced green bell pepper in with the onions," says Jackson. "It's very traditional in the South."

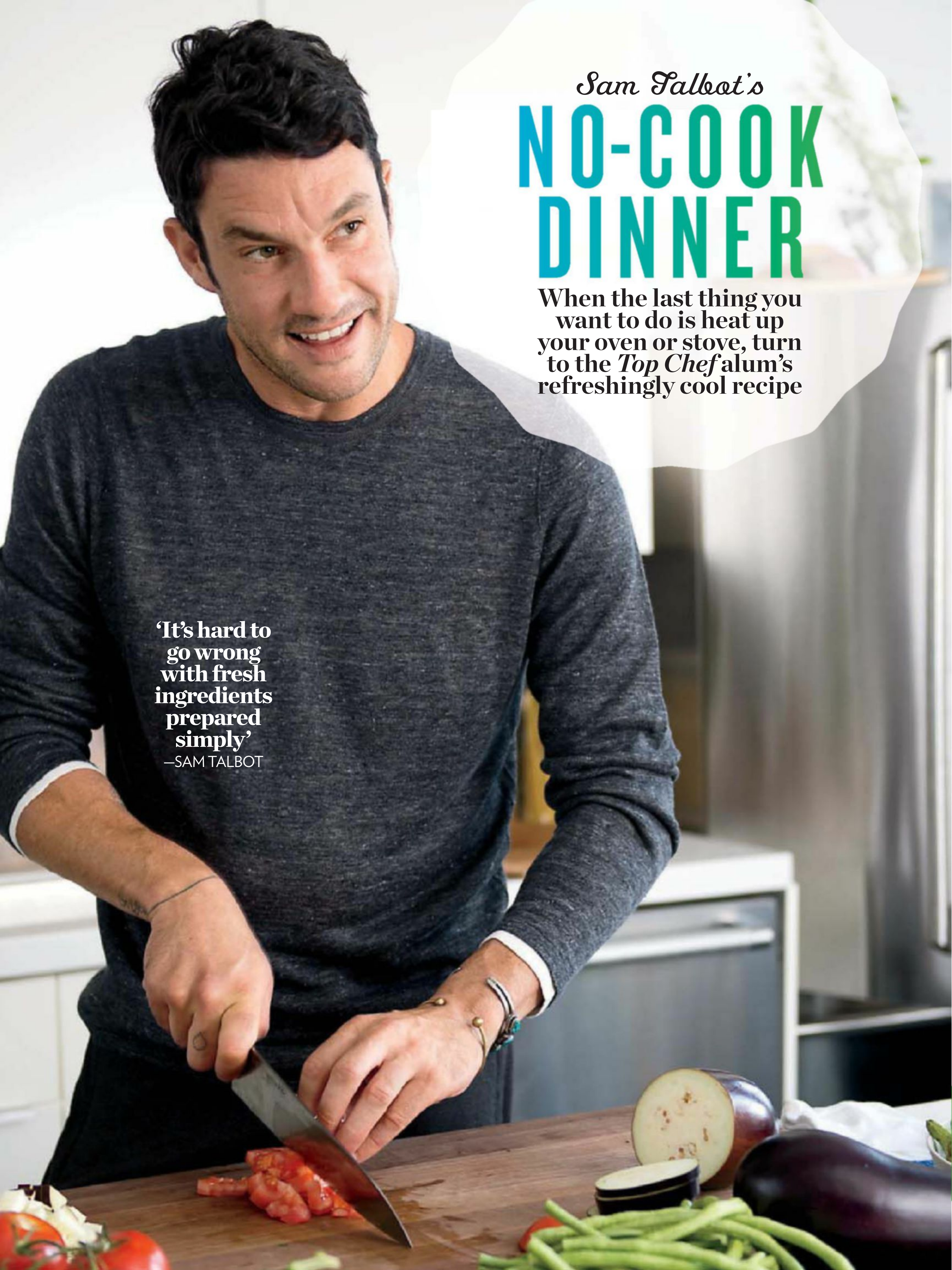
INSETS, FROM LEFT: DAVID MALOSH; FOOD NETWORK

By Michelle Ward Trainor

Sam Talbot's

NO-COOK DINNER

When the last thing you want to do is heat up your oven or stove, turn to the *Top Chef* alum's refreshingly cool recipe



'It's hard to go wrong with fresh ingredients prepared simply'
—SAM TALBOT

VERY COLD TOMATO SOUP WITH BASIL & PARMESAN

- 4 lbs. ripe heirloom or large vine-ripened tomatoes
- 2 tbsp. finely chopped shallot
- 1 tsp. finely chopped garlic
- 5 tbsp. olive oil
- 1 tbsp. lemon zest plus 2 tbsp. fresh juice (from 1 lemon)
- 1 tsp. red wine vinegar
- 1 tbsp. raw honey
- 1 tsp. ground coriander
- 1 tsp. ground turmeric
- 1½ tsp. black pepper
- 1 tsp. sea salt
- 1½ cups loosely packed fresh basil, cut into thin strips
- Freshly grated or shaved Parmesan cheese

1. Roughly chop the tomatoes, reserving the juice. Process the chopped tomatoes, shallot and garlic in a food processor or blender until smooth. (For a thinner, more refined soup, pour through a fine wire-mesh strainer.)

2. Transfer tomato mixture to a bowl, and stir in the olive oil, lemon zest, lemon juice, vinegar, honey, coriander, turmeric, pepper and salt.

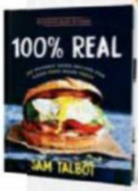
3. Cover, and chill until very cold for at least 2 hours. Serve very cold in bowls, garnished with basil and cheese.

Serves: 6

Active time: 15 minutes

Total time: 20 minutes plus chilling time

Keep the soup colder longer by popping your bowls in the freezer 10 minutes before serving.



The chef's new cookbook, *100% Real,* is on sale now.

(TALBOT) EVAN SUNG(2); (BOOK) PETER ZAMBOUROS; (TOMATO SOUP) GREG DUPREE

RECIPE REMIX

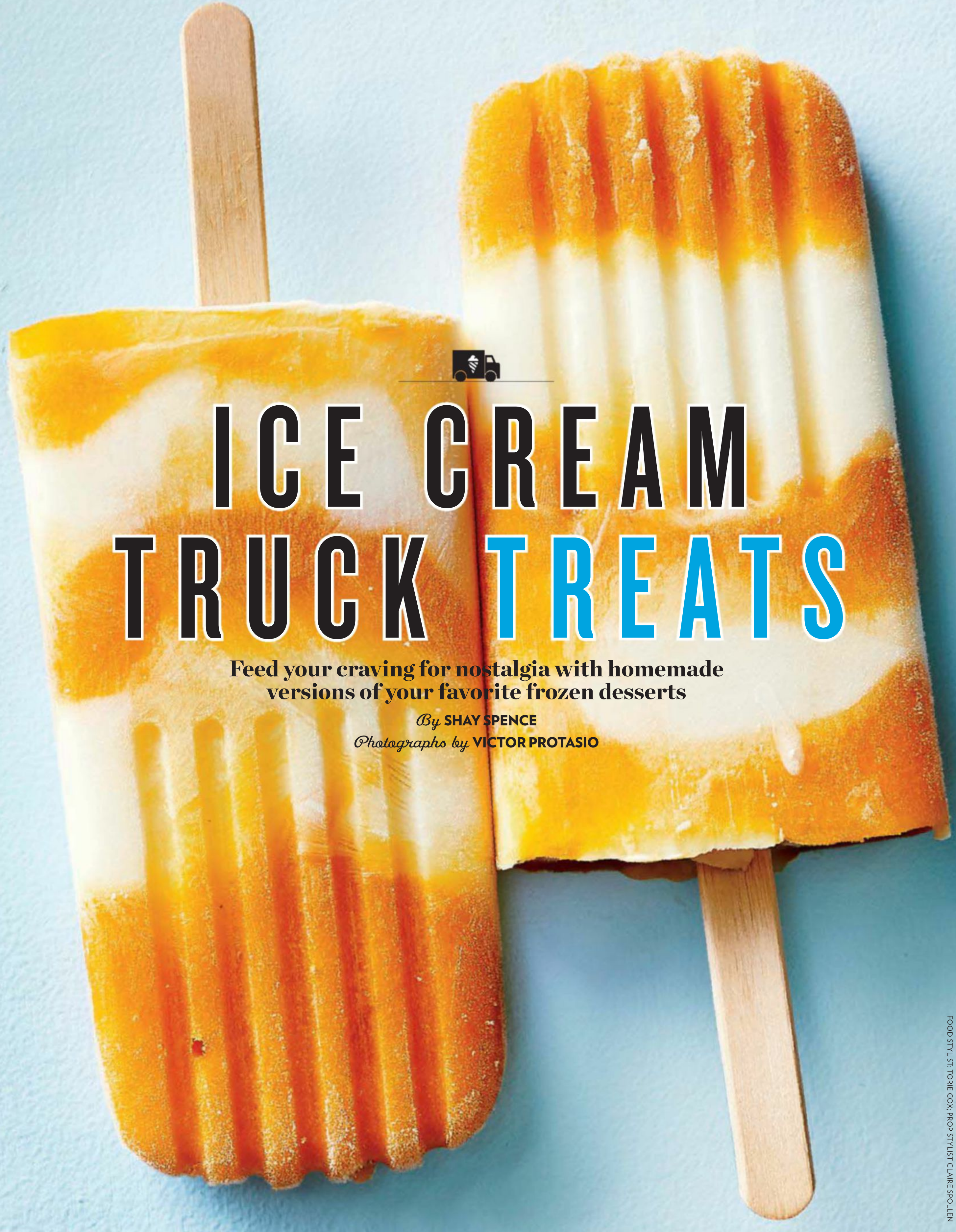
Four ways to transform your leftover soup

BLT SANDWICH
Instead of using sliced tomato, smear the soup on toasted bread and stack with crispy bacon and fresh lettuce.

MARINARA SAUCE
Spoon the soup over zucchini noodles or your favorite pasta, and sprinkle with more cheese.

CAPRESE SALAD
Layer slices of fresh mozzarella with generous spoonfuls of soup and fresh basil.

BLOODY MARY
Stir 1 cup soup with lemon juice, Worcestershire sauce, vodka and hot sauce to re-create the classic cocktail.



ICE CREAM TRUCK TREATS

Feed your craving for nostalgia with homemade versions of your favorite frozen desserts

By **SHAY SPENCE**

Photographs by **VICTOR PROTASIO**

FOOD STYLIST: TORIE COX; PROP STYLIST: CLAIRE SPOLLEN

Orange Yogurt Creamsicles

The creamy layers of swirled citrus and vanilla are the stuff of summertime dreams

¾	cup frozen orange juice concentrate
½	cup granulated sugar, divided
1½	cups plain whole-milk yogurt
½	cup heavy cream
1	tsp. vanilla extract
8	wooden Popsicle sticks

1. Stir together orange juice concentrate and ¼ cup of the sugar in a small bowl.
2. Stir together yogurt, cream, vanilla and remaining ¼ cup sugar in a medium bowl.
3. Divide orange juice mixture evenly among 8 (3-oz.) ice-pop molds. Top evenly with yogurt mixture. To create the swirls, place a skewer or chopstick into the mold and move it up and down a few times. Insert a wooden stick in each mold, and freeze until mixture hardens, about 8 hours.
Serves: 8
Active time: 15 minutes
Total time: 8 hours, 15 minutes

Peanut & Chocolate Shell Cones

The secret to a chocolate sauce that hardens when it touches cold ice cream? A little coconut oil

1	cup semisweet chocolate chips
2	tbsp. coconut oil
6	sugar ice cream cones
1	qt. vanilla ice cream
¼	cup chopped peanuts

1. Microwave chocolate chips and coconut oil in microwavable bowl on high until melted, about 1 minute, stirring every 20 seconds.
2. Drizzle about 3 tablespoons of melted chocolate inside each cone, and swirl to coat the interior. Turn cone upside down, and dip rim in chocolate. Transfer to a baking sheet, and chill until chocolate is hardened, about 3 minutes.
3. Fill each cone with vanilla ice cream. Spoon remaining chocolate sauce evenly over ice cream, and immediately sprinkle with chopped nuts. Return cones to the freezer, or serve immediately.
Makes: 6
Active time: 10 minutes
Total time: 15 minutes

COOL TRICK
To get that signature pocket of chocolate at the base of the cone, place the cones in drinking glasses or mason jars while freezing to hold them upright.

Chocolate-Chip Ice-Cream Sandwiches

Start with the perfect cookie recipe—then just stack, roll and chill to instantly feel like a kid again

1	**cup salted butter, softened**
¾	**cup packed dark brown sugar**
¾	**cup granulated sugar**
2	**large eggs**
1	**tsp. vanilla extract**
2¼	**cups all-purpose flour**
1	**tsp. baking powder**
½	**tsp. salt**
2	**(12-oz.) pkg. mini semisweet chocolate chips, divided**
½	**gal. vanilla ice cream**

1. Preheat oven to 350°. Beat butter, brown sugar and granulated sugar with an electric mixer fitted with paddle attachment on medium speed until light and fluffy, about 3 minutes. Add eggs and vanilla, and beat until combined, about 1 minute.
2. Whisk together flour, baking powder and salt in a large bowl. With mixer on low speed, slowly add flour mixture to butter mixture until combined. Stir in half of the chocolate chips. Spread remaining chocolate chips on a plate, and set aside.
3. Using a 1½-inch ice-cream scoop, drop cookie dough onto 2 baking sheets lined with parchment paper, leaving 2 inches between each cookie. Bake until tops are soft and edges are just starting to brown, about 8 to 10 minutes. Cool on pan 5 minutes; transfer cookies to a wire rack, and cool completely, about 30 minutes. Repeat with remaining cookie dough.
4. Sandwich a scoop of vanilla ice cream between two cookies, and then roll sides in reserved chocolate chips. Repeat process with remaining cookies. Freeze sandwiches until ready to serve.
Makes: 12 sandwiches
Active time: 20 minutes
Total time: 1 hour

Rainbow Snow Cones

This classic slushie has all the fun and flavor of the original without any artificial dyes and colors

- 2 cups water
- 2 cups granulated sugar
- 2 cups chopped fresh pineapple
- 2 cups sliced fresh strawberries
- 2 cups fresh blueberries
- 8 cups ice

1. To make the simple syrup, stir together water and sugar in a small saucepan; cook over medium-high heat, stirring often, until sugar is completely dissolved, about 3 minutes. Set aside, and cool completely.

2. Place pineapple and one-third of simple syrup in a high-powered blender, process until smooth. Pour mixture through a fine wire-mesh strainer into a bowl, and discard solids. Rinse blender and strainer, and repeat process with strawberries and then blueberries.

3. Divide ice evenly between 2 double-lined ziplock bags. Pound ice with mallet or rolling pin to break up into smaller pieces. Place crushed ice in blender, and pulse until very finely crushed and is the consistency of packed snow, about 30 times. To serve, scoop ice into bowls or paper cups, and drizzle with the pineapple syrup, strawberry syrup and blueberry syrup.

Serves: 8
Active time: 30 minutes
Total time: 1 hour

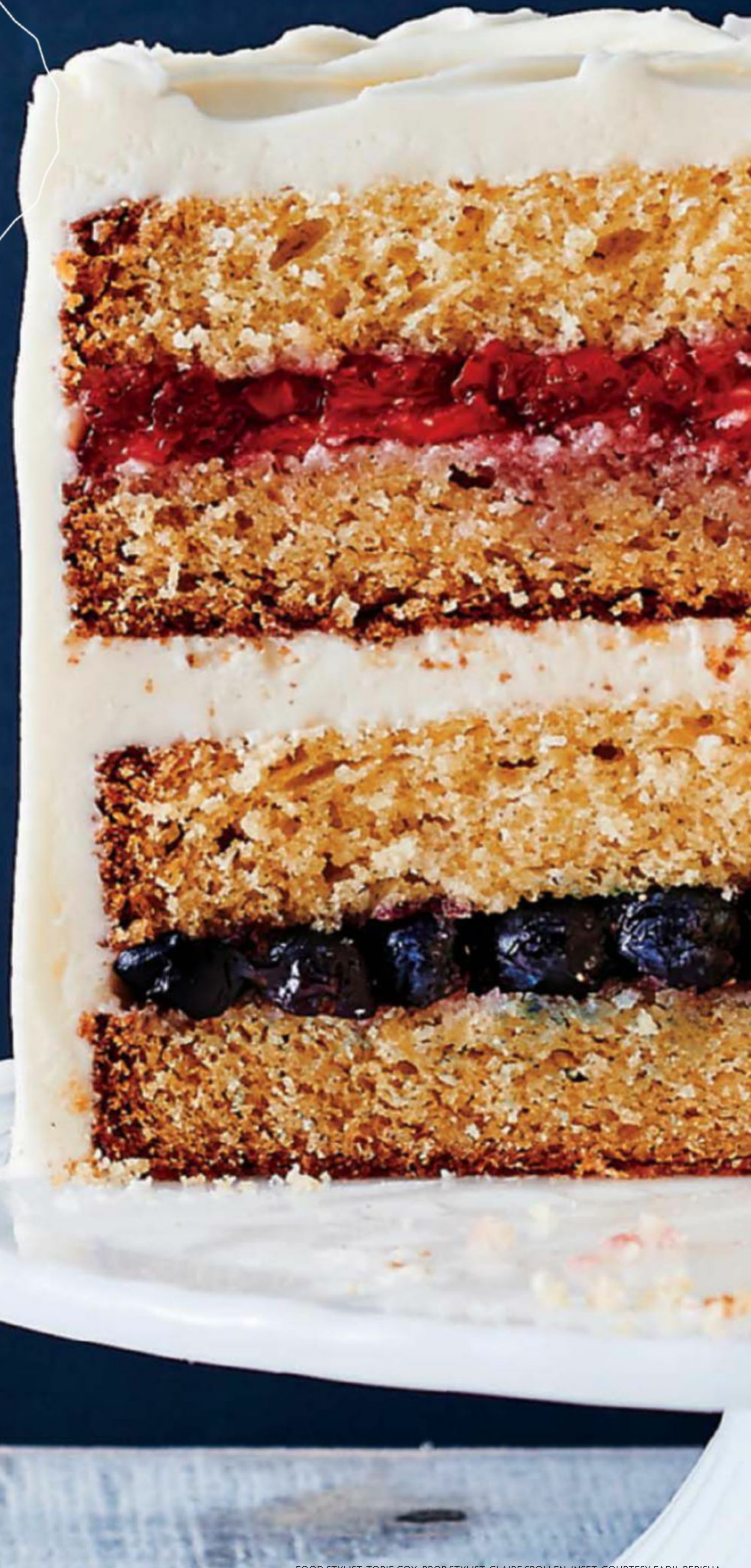
COOL TRICK
For softer, fluffier ice, freeze carbonated water in ice cube trays. The fizzy liquid hardens with tiny air holes, making ice that's lighter and easier to crush.

MAKE IT STICK
To keep your cake in place while decorating, smear a little icing in the center of the stand before putting down the first layer.

MARTHA STEWART'S SURPRISE-INSIDE *Flag Cake*

The expert hostess and author of *A New Way to Bake* creates a showstopping red, white and blue dessert

Photographs by **VICTOR PROTASIO**



FOOD STYLIST: TORIE COX; PROP STYLIST: CLAIRE SPOLLEN; INSET: COURTESY FADIL BERISHA

CAKE LAYERS

3	cups unbleached all-purpose flour
1	tbsp. baking powder
1	tsp. baking soda
½	tsp. coarse salt
1	cup unsalted butter, at room temperature, plus more for pans
2	cups granulated sugar
4	large eggs, at room temperature
1½	tsp. pure vanilla extract
1¼	cups whole buttermilk

VANILLA ICING

2¼	cups unsalted butter, at room temperature
6¾	cups powdered sugar
1	tbsp. plus 1½ tsp. whole milk
1	tsp. pure vanilla extract

FRUIT FILLING

1	cup very thinly sliced strawberries
¼	cup strawberry jam
1	cup small fresh blueberries
6	tbsp. blueberry jam

Prepare the Cake Layers

1. Preheat oven to 350°F. Butter 2 (8x2-inch) round cake pans; line with parchment-paper rounds, and butter parchment. Whisk together flour, baking powder, baking soda and salt in a medium bowl.

2. Beat butter with an electric mixer on medium speed until softened, about 2 minutes. Add sugar, and beat until pale and fluffy, about 4 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla.

3. Reduce speed to low, and slowly add flour mixture in 2 batches, alternating with buttermilk and beginning and ending with flour mixture; beat just until incorporated.

4. Divide batter evenly between prepared pans. Bake, rotating halfway through, until cakes are golden brown and a wooden pick inserted into centers comes out clean, 30 to 35 minutes. Transfer pans to a wire rack; cool 15 minutes. Remove cakes from pans to racks, and cool completely.

Prepare the Vanilla Icing

5. Beat butter and 1½ cups powdered sugar with an electric mixer on medium speed until pale and fluffy. Reduce speed to medium low; gradually add remaining 5¼ cups powdered sugar. Increase speed to medium high. Add milk and vanilla, and beat until pale and fluffy, about 3 minutes.

Prepare the Filling

6. Combine strawberries and strawberry jam in a bowl. In another bowl, combine blueberries and blueberry jam.

Assemble Cake

7. Using a large serrated knife, trim cake tops until level; cut each cake layer in half horizontally. Fill a small pastry bag with ½ cup of the icing; cut a ¼-inch tip. Transfer 1 layer to a cake stand or platter.

8. Pipe a ring of icing around the outer edge of the cake layer; spread blueberry mixture evenly inside the icing circle. Place another cake layer on top; spread evenly with 1 cup icing. Place a third cake layer on top; pipe a ring of icing around the outer edge of the cake layer; spread strawberry mixture evenly over the layer inside the icing circle. Place remaining cake layer on top. Spread a thin layer of icing over top and sides of cake to form a crumb coat; refrigerate until firm, about 30 minutes. Using an offset spatula, spread remaining icing over top and sides of cake, smoothing sides and creating swirls on top.

Serves: 16
(serving size: 1 slice)
Active time: 30 minutes
Total time: 2 hours, 15 minutes

> **‘I love that the patriotic colors are on the inside of the cake instead of the outside’**
> —MARTHA STEWART

Recipe adapted from *Martha Stewart Living*

100 THINGS TO EAT, DRINK, SEE & DO THIS SUMMER

Make the most of sunny days, warm nights and all of that delicious free time

1

Perk Up with Cold-Brew

Steeped at room temperature for at least 12 hours, cold-brew is less bitter and acidic than drip coffee—and often packs more caffeine than hot java.

IAIN BAGWELL

2-11

Take a Celeb-Inspired Food Road Trip

From sandwich joints to steak houses, these are spots where you can dine like a star

JUVIA, Miami
Ricky Martin celebrated his Las Vegas residency with fiancé Jwan Yosef and close friends at the rooftop restaurant. *juviamiami.com*

PRIMANTI BROS., Pittsburgh
Hometown boy **Joe Manganiello** loves the shop's signature French fries-stuffed sandwiches. *primantibros.com*

CAFE DU MONDE, New Orleans
The iconic spot for piping-hot, sugar-covered beignets has a fan in **Vanessa Hudgens.** *cafedumonde.com*

SPERO, Charleston
Busy Philipps raved about the restaurant's bread and butter flight. *sperocharleston.com*

NOI THAI, Honolulu
During a surprise visit to Hawaii in March, **Barack Obama** dined at the upscale Thai restaurant. *noithaicuisine.com*

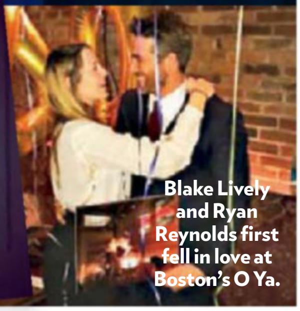
PASQUALE JONES, New York City
Beyoncé and **Jay Z**, **Kim Kardashian** and **Kanye West**, **Alicia Keys, Diddy** and more grabbed pizza together here post-VMAs. *pasqualejones.com*

GJELINA, Los Angeles
Cindy Crawford popped into this Mediterranean eatery for a summery meal of kale salad and rosé. *gjelina.com*

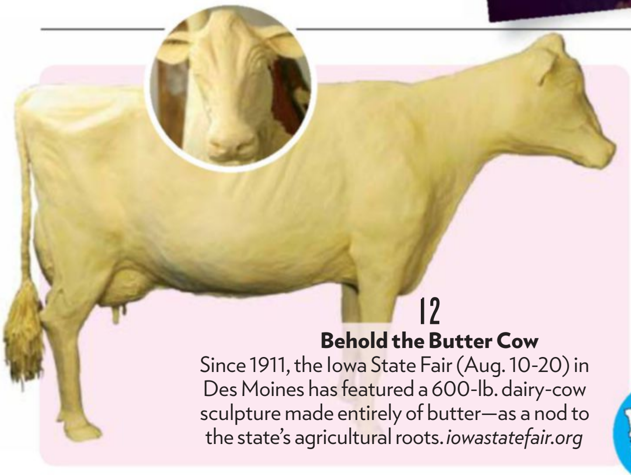
John Legend and Chrissy Teigen pose with chef Josh Capon's tomahawk chop at New York City's Bowery Meat Company.

HERE'S LOOKING AT YOU

Mindy Kaling visited Here's Looking at You in L.A.'s Koreatown.



Blake Lively and Ryan Reynolds first fell in love at Boston's O Ya.



12

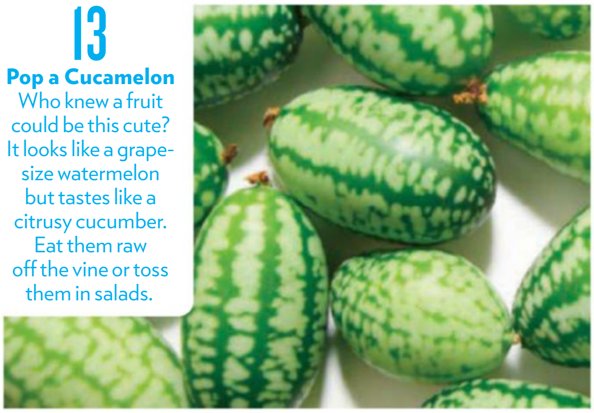
Behold the Butter Cow

Since 1911, the Iowa State Fair (Aug. 10-20) in Des Moines has featured a 600-lb. dairy-cow sculpture made entirely of butter—as a nod to the state's agricultural roots. *iowastatefair.org*

13

Pop a Cucamelon

Who knew a fruit could be this cute? It looks like a grape-size watermelon but tastes like a citrusy cucumber. Eat them raw off the vine or toss them in salads.



14. Sleep under the stars.

15. Catch fireflies with your kids.

Get away! We've teamed up with several travel retailers to bring you amazing discounts. Look for the PEOPLE Perks codes throughout this story. Happy travels!

16. Sail away to paradise with CruiseDirect.com. The travel site is giving free prepaid gratuities ($189 value) and unlimited open bar ($780 value) on Norwegian Cruise Line cruises to Hawaii, the Bahamas, Europe, the Caribbean, Alaska, Cuba, Bermuda and the Mediterranean with the code PEOPLESUMMER at cruisedirect.com/people. Expires 6/12/17.

17. Go barefoot. Also known as earthing or grounding, walking foot-to-earth is believed to improve posture, fight insomnia and diminish pain.

18. Unfry chicken. Trisha Yearwood shares the secret to giving baked chicken a crunch with her Unfried Chicken Seasoning Kit in her new specialty food line at Williams Sonoma; $10.

19. Shoot some hoops—then dream of playing pro ball as you watch the NBA Draft—on June 22.

20. Pack a bag in style with help from EBags.com. Need a new tote for your vacation? Save 25% off sitewide with code PEOPLESUMMER. Expires 6/12/17.

21-25

GET A SUGAR FIX AT DISNEY

SUPERNOVA SHAKES
Over-the-top milkshakes are piled high with cotton candy, hunks of cake, lollipops and more. *Planet Hollywood at Disney Springs*

MICKEY BEIGNETS
Puffy, deep-fried dough is covered in powdered sugar and served piping hot. *Mint Julep Bar at Disneyland*

THE 'GREY STUFF'
At lunch, *Beauty and the Beast* fans can savor a cupcake with Lumiere's secret mixture. *Be Our Guest at Walt Disney World's Magic Kingdom*

ROSE CAKE POP
How sweet: This fudgy treat is a nod to the Beast's enchanted rose. *Goofy's Candy Company at Disney Springs*

MINNIE CARAMEL APPLE
Apples are dipped in caramel, milk chocolate and red sugar. *Goofy's Candy Company at Disney Springs*

CLOCKWISE FROM TOP RIGHT: PLANET HOLLYWOOD AT DISNEY SPRINGS; THE WALT DISNEY COMPANY(4); DEBORAH VERNON/ALAMY; COURTESY IOWA STATE FAIR; CHARLIE NEIBERGALL/AP

26 Prep a Pitcher of Reese Witherspoon's Sweet Iced Tea

This tea is served at the star's Draper James shops in Nashville and Dallas. The secret to keeping it smooth? A hint of baking soda.

MAKE THE TEA: Bring **4 cups water** to a boil in a saucepan. Add **8 tea bags** and a **pinch of baking soda**. Remove from heat. Steep tea until desired strength, 10 to 15 minutes. Remove bags, and let cool, about 30 minutes. Pour tea into pitcher; stir in **2 cups water**, and add **simple syrup** (see page 39) to taste. To serve, pour over ice; garnish with lemon wedges, orange wedges or fresh mint leaves.

Witherspoon with her sweet iced tea on the @draperjames Instagram

→

27

Open and serve! **Beefsteak by Tio Gazpacho,** chef José Andrés's new line of bottled cold soups, are made with ripe tomatoes, peppers and vegetables. $4, tiogazpacho.com

Beefsteak
VEGETABLES UNLEASHED
CLASSIC GAZPACHO
CHILLED VEGETABLE SOUP
Vine-Ripened Tomato
Green Pepper
Cucumber
NON GMO
8 fl oz (240ml)
SWEET HEAT
STUBB'S
SWEET HEAT
LEGENDARY BAR-B-Q SAUCE
NET WT 18oz (510g)

←

28

Slather it on! With a mix of molasses, brown sugar and chipotle, **Stubb's Sweet Heat Bar-B-Q Sauce** will please every palate at the cookout. $4, at grocery stores

29. Pack a picnic with nut butter "sandwiches" made out of apple slices—use cookie cutters to make interesting shapes.

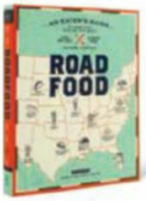
30. Celebrate Summer Learning Day on July 13. Beat the "summer slide" by having a contest to see who can read the most books that week.

31. Pick flowers for your kitchen table.

32. Construct a butterfly feeder. Use sugar water or overripe fruit, plus some kind of colorful beads or glass to attract the delicate beauties.

33. Hydrate with watermelon juice. Think of it as the new coconut water—but with anti-inflammatory properties and UV protection. (Of course you still need to wear sunscreen!)

34. Read *Roadfood: An Eater's Guide to More Than 1,000 of the Best Local Hot Spots and Hidden Gems Across America*



35

Jam out in the open air at Red Rocks Amphitheatre near Denver, where artists like Miranda Lambert, Paul Simon and a Tribe Called Quest will perform against stunning, naturally formed structures

↓

People perks

36. Dip your toes in the water on a vacation at Sandals and Beaches Resorts. When you book a trip, receive a free catamaran cruise using the code PEOPLE. Expires 6/12/17.

37-44 SNACK ON SOMETHING OUTRAGEOUS—AT THE BALLPARK

CHURRO DOG

Chase Field, Phoenix

A chocolate-glazed donut is the bun for a cinnamon churro, topped with frozen yogurt and caramel and chocolate sauces.

CONEY PIZZA

Comerica Park, Detroit

Two famous Detroit foods—Little Caesars pizza and Coney Dogs—mesh in a pizza pie covered in chili, cheese, mustard, onions and sliced hot dogs.

CHICKEN & DONUT SKEWER

Globe Life Park, Arlington, Texas

Donut holes and fried chicken are drizzled with a sweet-and-spicy buffalo honey sauce.

DOUBLE THREAT BLOODY MARY

Target Field, Minneapolis

The cocktail is garnished with a skewer laced with a bacon burger slider, cheese, olives and chunks of bratwurst, Polish sausage and andouille sausages.

TOMAHAWK PORK CHOP

SunTrust Park, Atlanta

A 16-oz. breaded bone-in chop is smothered in collard-green slaw and white barbecue sauce on a toasted sourdough bun.

APPLE PIE NACHOS

Coors Field, Denver

Cinnamon-sugar chips provide a base for apple-pie filling, shredded cheddar, whipped cream and caramel.

SUNRISE DOG

Kauffman Stadium, Kansas City, Mo.

Topped with a fried egg, bacon and cheddar cheese, this jumbo dog wouldn't be complete without a ladle of white sausage gravy.

←

MEATBALL CONE

Fenway Park, Boston

A crispy pizza dough "cone" is stuffed with a giant meatball, fresh ricotta, pomodoro and, yes, more cheese.

CLOCKWISE FROM TOP RIGHT: JENNIFER STEWART/ARIZONA DIAMONDBACKS; COURTESY FENWAY; PETER ZAMBOUROS; COURTESY: STUBBS; COURTESY REY LOPEZ/BEEFSTEAK BY TIO GAZPACHO; COURTESY DRAPER JAMES; TIM MOSENFELDER/GETTY IMAGES

The Classic Tuna Bowl
at Sweetfin Poké

45

Try a Poke Bowl

These fresh, vibrant meals are the latest food trend taking over social media feeds and restaurant menus. Poke ("POH-keh"), which means "to slice or cut" in Hawaiian, refers to chunks of marinated fish often tossed over rice and topped with vegetables and umami-packed sauces. "It's the next generation of sushi," says chef Dakota Weiss of Sweetfin Poké in L.A. "But easier to eat." Here she breaks down a classic tuna bowl.

JASMINE RICE

Most bowls start with a base layer of white rice. Sweetfin uses bamboo rice, which has a green tint. "The warm rice is a nice juxtaposition against the super cold tuna," says Weiss. Zucchini noodles and kelp salad are popular low-carb options.

SUSHI-GRADE FISH

The star ingredient is most commonly raw yellowfin (ahi) tuna, but you can choose anything from salmon to snapper—or, for those squeamish about eating raw fish, even tofu and cooked crab.

SEASONINGS

To flavor the fish, the cubes of tuna are mixed with scallions, sesame seeds and flakes of pink sea salt.

DRESSING

Salty sauces often made with soy sauce, shoyu, ponzu or spicy black-bean paste highlight the fatty fish. "We use soy sauce, sesame oil, rice vinegar, mirin and a little fresh lemon juice to make it pop," says Weiss of her classic shoyu sauce.

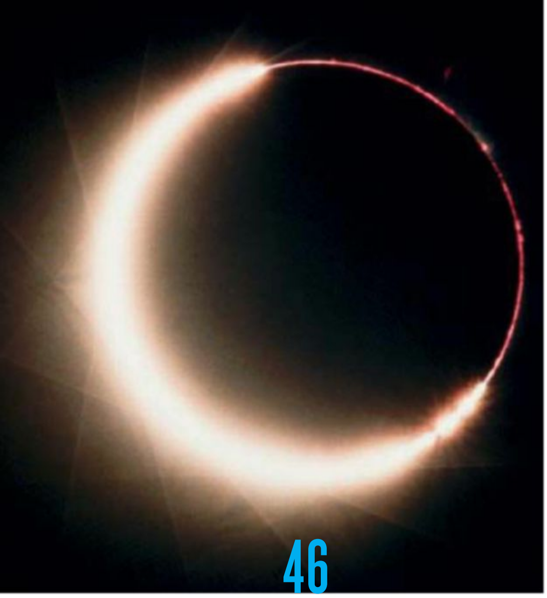
VEGETABLES

Toppings like avocado, shaved onion, seaweed and crispy garlic add flavor and crunch.

HOT SAUCE

A dash of togarashi (a Japanese red chili mixture) or wasabi adds a touch of heat.

MIKE IRVING/FOOD STEEZ



46

Look Up: On Aug. 21 watch the moon block the sun in the country's first total solar eclipse in 38 years—and the first once since 1776 with a path of totality that crosses only the United States.

47-51

Sip a Refreshing Rosé… That's Under $20!

Barrymore by Carmel Road Rosé of Pinot Noir
Drew Barrymore's light, citrusy blush. *$18; carmelroad.com*

Francis Ford Coppola Winery Sofia Rosé
A great choice for making sangria or frosé. *$19; francisfordcoppolawinery.com*

Beringer Main & Vine Dry Rosé
Loaded with aromatic fruit flavors. *$6; mainandvinewine.com*

Finca Wölffer Rosé
Perfectly light and dry for summer. *$16; wolffer.com*

SAVED Magic Maker Rosé
Soft berry flavors combined with a hint of acidity. *$16; savedwines.com*

52-71

TASTE AMERICA'S DIVERSE REGIONAL FOODS

GEORGIA PEACHES
Eat at: Dickey Farms; Musella, Ga.; *gapeaches.com* **Order from:** The Peach Truck; *thepeachtruck.com*

JERSEY SHORE SALT WATER TAFFY
Eat at: Shriver's; Ocean City, N.J.; *shrivers.com* **Order from:** James Candy Company; *jamescandy.com*

CHICAGO HOT DOGS
Eat at: Jimmy's Red Hots; Chicago; *jimmysredhots.com* **Order from:** Portillo's; *portillos.com*

LOUISIANA CRAWFISH
Eat at: Hawk's Crawfish; Rayne, L.A.; *hawkscrawfish.com* **Order from:** Louisiana Crawfish Company; *lacrawfish.com*

SOUTH CAROLINA BOILED PEANUTS
Eat at: Hominy Grill; Charleston, S.C.; *hominygrill.com* **Order from:** The Lee Bros.; *boiledpeanuts.com*

WISCONSIN CHEESE CURDS
Eat at: Jackson's Blue Ribbon Pub; Milwaukee; *jacksonsbrp.com* **Order from:** Wisconsin Cheese Mart; *wisconsincheesemart.com*

MARYLAND CRAB CAKES
Eat at: Thames Street Oyster House; Baltimore; *thamesstreetoysterhouse.com* **Order from:** Faidley's Seafood; *faidleyscrabcakes.com*

MAINE LOBSTER ROLLS
Eat at: The Clam Shack; Kennebunk, Maine; *theclamshack.net* **Order from:** The Lobster Guy; *thelobsterguy.com*

SAN FRANCISCO SOURDOUGH
Eat at: Josey Baker Bread at the Mill; San Francisco; *joseybakerbread.com* **Order from:** Boudin Bakery; *boudinbakery.com*

KANSAS CITY BBQ
Eat at: Joe's Kansas City Barbecue; Kansas City, Kans.; *joeskc.com* **Order from:** Fiorella's Jack Stack Barbecue; *jackstackbbq.com*

72

Nibble on a Patriotic Cookie

Just in time for July 4th, the Firework Oreo's creme center is studded with red and blue popping candy (!) and sandwiched between familiar chocolate wafers.

73. Watch dogs dive through the air at the Canine Dock Diving and Weave Pole competitions at the Wisconsin State Fair (Aug. 3-13).

People perks

74. Hop a plane out of town with CheapOAir.com Save $25 on a flight ticket booked for two passengers or $12.50 on a solo ticket using the code PEOPLESUMMER at cheapoair.com/people. Expires 6/12/17.

75. Make healthy "ice cream" by blending frozen bananas and top with berries.

76-79

DINE WITH A WATER VIEW

LAKE

Sunnyside Restaurant & Lodge
Lake Tahoe, Calif.
Located on the west shore of Lake Tahoe, the patio overlooks the snow-capped Sierra Nevada mountains (above). *sunnysidetahoe.com*

OCEAN

Latitudes
Key West, Fla.
Take a 7-minute afternoon boat ride to Sunset Key island and watch the sky change colors over the Gulf of Mexico. *sunsetkeycottages.com*

RIVER

The River Café
Brooklyn
See the twinkling lights of Manhattan as well as the Statue of Liberty from this spot on the East River under the Brooklyn Bridge. *rivercafe.com*

WATERFALL

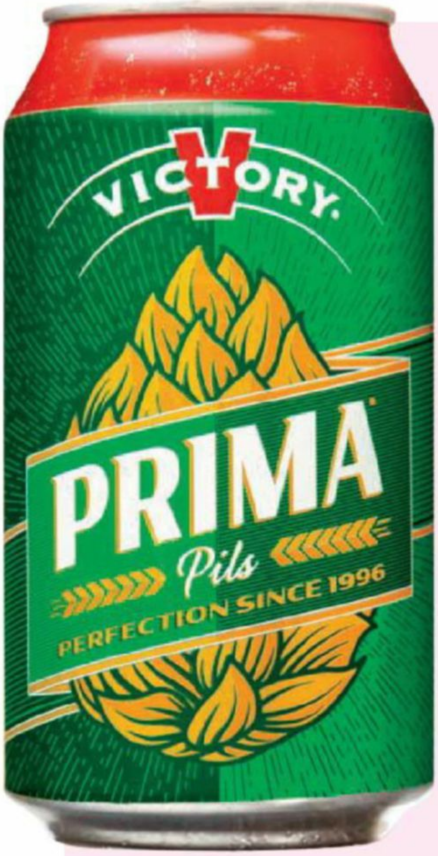
The Keg Steakhouse + Bar
Niagara Falls, Ont.
Ask for a table by the window—it's well worth the wait for one of the most stunning views of the Falls. *kegsteakhouse.com*

(OREOS) COURTESY OREO(2); (LAKE TAHOE) SUNNYSIDE RESORT; (MISSOURI BBQ) COURTESY JACK STACK; (SOURDOUGH BREAD) COURTESY BOUDIN BAKERY; (LOBSTER ROLL) DARYL GETMAN; (CRAB CAKE) COURTESY THAMES STREET OYSTER HOUSE; (PEANUTS) MARNELY MURRAY/COOKING WITH BOOKS; (CRAWFISH) KEN WEINRICH/ALAMY; (HOT DOG) COURTESY PORTILLO'S; (TAFFY) COURTESY SHRIVER'S; (PEACHES) COURTESY THE PEACH TRUCK; (ECLIPSE) ROGER RESSMEYER/CORBIS/VCG/GETTY IMAGES; (KEBAB) GREG DUPREE

80

Eat Foods on a Stick

Whether it's grilled vegetable kebabs, deep-fried corn dogs, frozen fudge bars or fluffy cotton candy, there's just something irresistibly fun about going fork-free.



81-86

Grab a Cold Craft Beer

"They're light and easy drinking for summertime," says Matt Simpson, owner of the Beer Sommelier consultancy. Below, see his seasonal picks:

VICTORY PRIMA PILS
A clean German pilsner and great for picnics (left). *$10 for six-pack*

DOGFISH HEAD FESTINA PECHE
Tart, fruity and refreshing. *$10 for four-pack*

OSKAR BLUES PINNER THROWBACK IPA
Hoppy and dry but not too strong (only 4.9 percent alcohol). *$9 for six-pack*

FOUNDERS RUBAEUS
Sweet raspberry flavor that goes well with desserts. *$18 for nine-pack*

ALLAGASH WHITE
Light and citrusy, and pairs nicely with seafood. *$10 for four-pack*

NORTH COAST OLD NO. 38 STOUT
A smooth brew with coffee notes. *$10 for six-pack*

87 Embrace Your Inner Foodie

The *Food & Wine* Classic (June 16-18) offers three days of cooking demos, wine seminars, celebrity chefs and gourmet tastings against the beautiful mountain backdrop of Aspen.

88

Bite into a veggie burger that's actually juicy! The Impossible Burger is a plant-based patty that looks, cooks and tastes like a real beef burger. *impossiblefoods.com*

Her science camp,
his playdate,
your family reunion.
No sweat.

With everything you need in one shared place, Cozi helps your family avoid summer meltdowns.

☑ Shared Family Calendar
☑ Shopping & To Do Lists
☑ Meals & Recipe Box

Plan the perfect summer with Cozi, the #1 family organizing app!
BONUS: Join now & get the 2017 Summer Planner at cozi.com/plan-your-summer

cozi
Life, simplified.

89. Sink into the sand on a round beach towel like this Tie Dye Blast Round Beach Towel. *$49; pbteen.com*

90. Indulge in summer-infused chocolate. Sunny seasonal flavors like Hibiscus Cinnamon and Strawberry Basil make Raaka's limited-edition bars even sweeter. *$9; raaka.com*

91. Spend the night away with Hotels.com. Save $20 on select bookings of $150 or more using the code PEOPLESUMMER at hotels.com/people. Expires 6/12/17.

92. Order the "pink drink." Last summer's Instagram-famous libation from Starbucks' so-called "secret menu"—made with strawberry, acai, passion fruit and coconut milk—is now an official offering.

93. Tee up for mini golf on a course with wacky holes designed by artists at the Walker Art Center's Minneapolis Sculpture Garden.

94. Bring beach ambiance to your backyard by filling a mason jar halfway with sand, seashells and a tea light to make a simple candle.

CLOCKWISE FROM LEFT: COURTESY VICTORY BREWING COMPANY; RICCARDO S. SAVI/GETTY IMAGES; PBTEEN; TOMMY LAU PHOTOGRAPHY; COURTESY IMPOSSIBLE FOODS

NEW MISSION
NEW MISSION
NEW MISSION

95-100

Stay Cool in a Tricked-Out Movie Theater

With full menus, booze and reclining seats, there's no better place to watch a summer blockbuster.

SHOWCASE SUPERLUX

The Chestnut Hill, Mass., theater offers unlimited free popcorn and extra-wide, plush leather seats. *showcasesuperlux.com*

NITEHAWK CINEMA

The Brooklyn triplex takes credit for overturning the Prohibition-era state liquor law that made it illegal to serve alcohol at the movies. *nitehawkcinema.com*

CINEPOLIS LUXURY CINEMAS

California and Florida locations feature fully-reclining, oversize leather seats. *cinepolisusa.com*

IPIC THEATERS

Satisfy your sweet tooth with chef Duff Goldman's toffee cookie ice-cream sandwich at these theaters across the U.S. *ipictheaters.com*

AMC DINE-IN THEATERS

Sushi at the movies may be unconventional, but you can choose from two different rolls at the theater's multiple locations. *amctheatres.com/dinein*

ALAMO DRAFTHOUSE CINEMAS

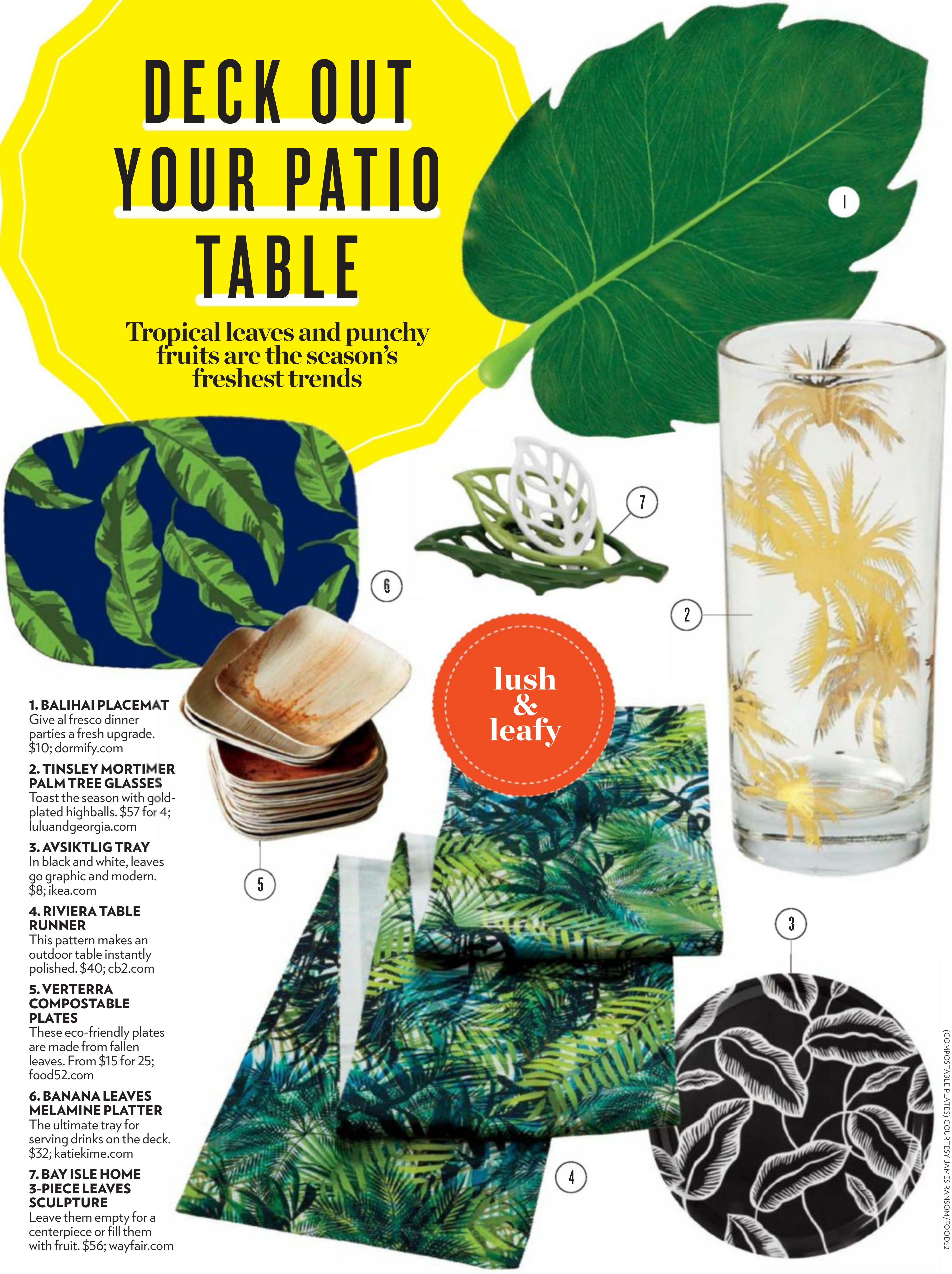
This national chain boasts cold beer, fine wines and good food, plus a zero-tolerance policy for talking or cell phone use. *drafthouse.com*

CONTRIBUTORS: Sheila Cosgrove Baylis, Ana Calderone, Sonal Dutt, Jessica Fecteau, Catherine Kast, Julie Mazziotta, Gabrielle Olya, Stephanie Emma Pfeffer, Megan Stein

When pasta is served
~~everyone shows up.~~
sauce ends up everywhere.
NEW!
Introducing
ARM & HAMMER™
PLUS OXICLEAN™
3-in-1 Power Paks.
ARM & HAMMER
OXI CLEAN
STAIN FIGHTERS
PLUS
3-IN-1
POWER PAKS
THE CLEAN YOU NEED AT A FRACTION OF THE COST.*
ahpowerpaks.com
Keep out of reach of children. | *Per load vs. the leading single use brand.

DECK OUT YOUR PATIO TABLE

Tropical leaves and punchy fruits are the season's freshest trends



1. BALIHAI PLACEMAT
Give al fresco dinner parties a fresh upgrade. $10; dormify.com

2. TINSLEY MORTIMER PALM TREE GLASSES
Toast the season with gold-plated highballs. $57 for 4; luluandgeorgia.com

3. AVSIKTLIG TRAY
In black and white, leaves go graphic and modern. $8; ikea.com

4. RIVIERA TABLE RUNNER
This pattern makes an outdoor table instantly polished. $40; cb2.com

5. VERTERRA COMPOSTABLE PLATES
These eco-friendly plates are made from fallen leaves. From $15 for 25; food52.com

6. BANANA LEAVES MELAMINE PLATTER
The ultimate tray for serving drinks on the deck. $32; katiekime.com

7. BAY ISLE HOME 3-PIECE LEAVES SCULPTURE
Leave them empty for a centerpiece or fill them with fruit. $56; wayfair.com

(COMPOSTABLE PLATES) COURTESY JAMES RANSOM/FOOD52

colorful & juicy

1. BANANAS LUCITE ICE BUCKET
Perfect for a cocktail party that doesn't take itself too seriously. $52; katiekime.com

2. CHERRY ENAMEL SALAD PLATE
These shatterproof dishes are inspired by the styles used for camping. $48 for 4; potterybarn.com

3. PINEAPPLE SWIZZLE STICKS
Cute stirrers give any cocktail a fruity spin. $10 for 4; crateandbarrel.com

4. FRUIT SLICE GLASSES
Forget summer *in* a glass. These are summer *as* a glass. $45 for 4; uncommongoods.com

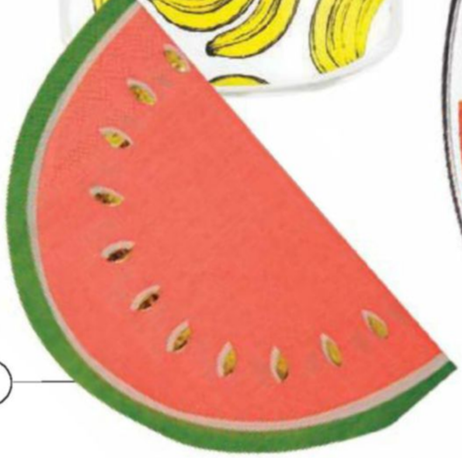
5. POPTIMISM CHERRY TRAY
Double down on the theme, and use it to serve up fresh juice or sangria. $10; target.com

6. LEMON MELAMINE BOWL
The painterly pattern gives this an old-fashioned touch. $15; katespade.com

7. WATERMELON NAPKINS
These paper napkins are great for a kids' table, but even better for a playful grown-up soiree. $6 for 16; shopsweetlulu.com

1

2


7

6

5

3

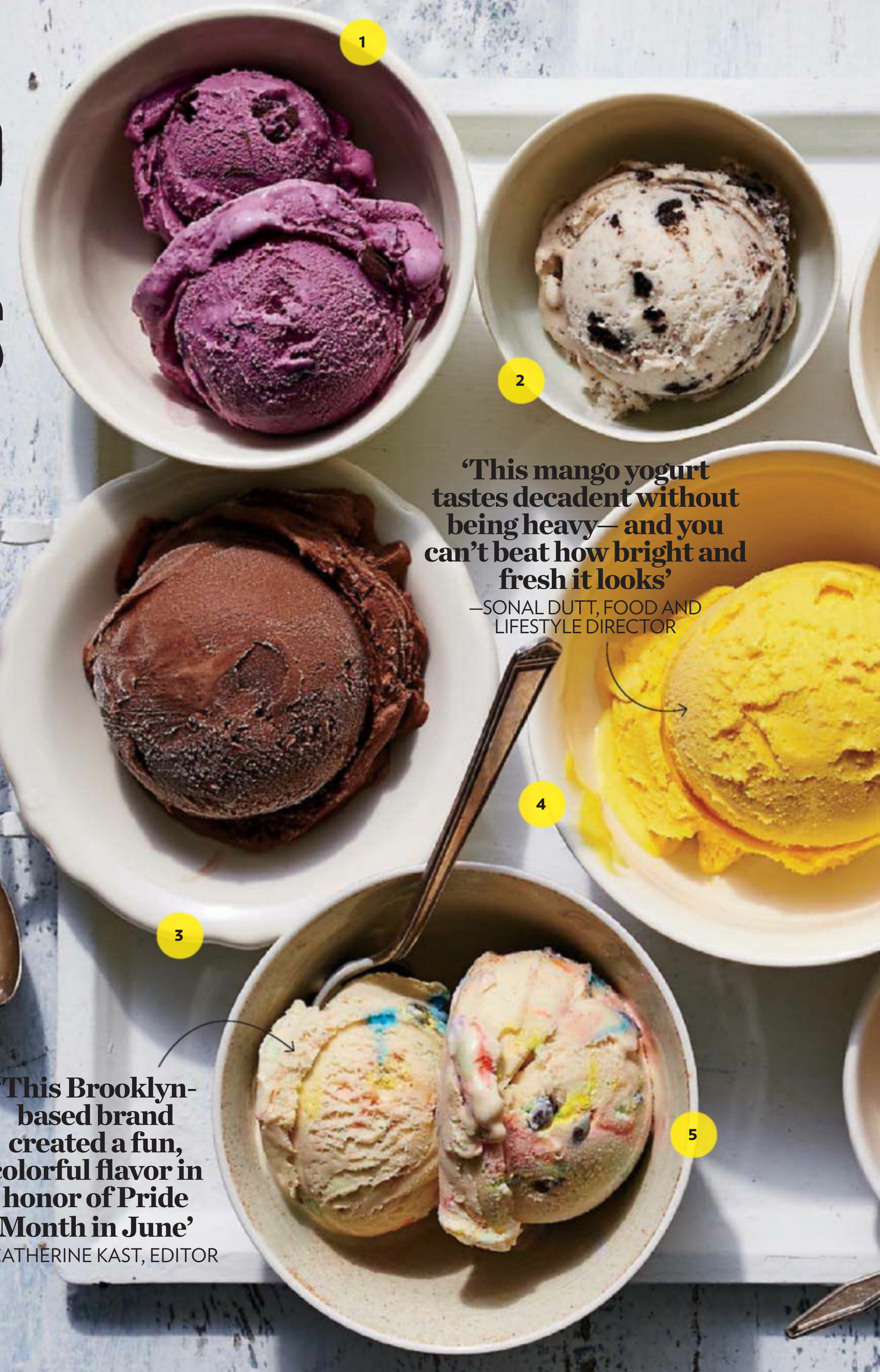
4

STAFF PICKS

MOST-WANTED ICE CREAMS

People editors put the newest flavors to the test to find the very best

Photographs by
VICTOR PROTASIO



1. GRAETER'S BLACK RASPBERRY CHOCOLATE CHIP
Boldly sweet ice cream flecked with slivers of bittersweet chocolate.
$6; at grocery stores

2. BREYER'S NONDAIRY OREO COOKIES & CREAM
It's made with an almond-milk base but tastes as creamy as the original.
$5; at grocery stores

3. McCONNELL'S FINE ICE CREAM DUTCHMAN'S CHOCOLATE
Pure Dutch cocoa blended perfectly with grass-fed milk and cream.
$12; mcconnells.com

4. JENI'S MANGO BUTTERMILK FROZEN YOGURT
Tangy but not too tart, it's made with mango purée.
$12; shop.jenis.com

5. AMPLE HILLS 'BABY, I WAS CHURNED THIS WAY!'
Hazelnut ice cream studded with rainbow chocolate-covered sunflower seeds.
$45 for 4 pints; amazon.com

> **'This mango yogurt tastes decadent without being heavy— and you can't beat how bright and fresh it looks'**
> —SONAL DUTT, FOOD AND LIFESTYLE DIRECTOR

> **'This Brooklyn-based brand created a fun, colorful flavor in honor of Pride Month in June'**
> —CATHERINE KAST, EDITOR

> **‘It sounds crazy to have pepper in ice cream, but it greatly amplifies the sweetness of the strawberries’**
>
> —ANA CALDERONE, ASSOCIATE EDITOR

> **‘It’s rare to find a pistachio flavor that actually tastes like the nuts themselves!’**
>
> —SHAY SPENCE, FOOD EDITOR

6. HAAGEN-DAZS BOURBON PRALINE PECAN
Bourbon ice cream swirled with brown-sugar bourbon and crunchy pralines.
$5.50; at grocery stores

7. SALT + STRAW STRAWBERRY HONEY BALSAMIC WITH BLACK PEPPER
With strawberries and honey from Oregon and pepper from Micronesia(!), an exciting twist on the classic fruity flavor.
$65 for 5 pints; saltandstraw.com

8. BEN & JERRY’S ‘OAT OF THIS SWIRLED’
Brown-sugar ice cream with chunks of fudge and cinnamon-oatmeal cookies.
$5; at grocery stores

9. VAN LEEUWEN SALTED CARAMEL
Silky smooth and *just* slightly salty, thanks to flakes of sea salt mixed in after freezing.
$89 for 6 pints; vanleeuwen.com

10. TALENTI SICILIAN PISTACHIO GELATO
Nutty roasted pistachios blended with pistachio butter.
$5; at grocery stores

—CATHERINE KAST

FOOD STYLIST: TORIE COX; PROP STYLIST: CLAIRE SPOLLEN

SUMMER GIFT PICKS

Whether you're attending a party or throwing one, these ideas are sure to make any gathering more fun

MASON JAR INDOOR HERB GARDEN
"This little garden is the gift that keeps on giving. Every time it's used, you will be remembered."
$20; uncommongoods.com

INFLATABLE SWAN DRINK HOLDER
"I like anything kitschy as a hostess gift—and these are sure to bring a smile and a laugh."
$20; sunnylife.com

For the Host!

Beach Bites star **Katie Lee** finds presents—all $25 or less!—to make your friends feel extra special

Endless Summer
Cookbook

***ENDLESS SUMMER* COOKBOOK**
"I know I'm biased, but it's a guide to making the most of all that summer dining has to offer."
$19; amazon.com

DAHLIA PILLAR-TEA LIGHT CANDLE HOLDER SET
"It's so pretty and a nice alternative to bringing the ubiquitous candle."
$25; cb2.com

CLAUDIA PEARSON CITY TEA TOWELS
"One can never have too many kitchen towels, and these are so cute."
$16 and up; westelm.com

TOAST-FOR-TWO WINE TABLE
"The dilemma of where to put your wine and food while picnicking is solved with this handy table—it stakes right into the grass." *$25; wineenthusiast.com*

Cards Against Humanity

CARDS AGAINST HUMANITY
"A former houseguest brought me this hilarious card game, and we all laughed for hours."
$25; cardsagainsthumanity.com

(LEE) COURTESY LUCY SCHAEFFER; (CARDS) COURTESY BRENT KNEPPER; (BOOK) PETER ZAMBOUROS

For the Kids!

Country singer and mom of 2 **Jessie James Decker** suggests activities to keep little ones entertained

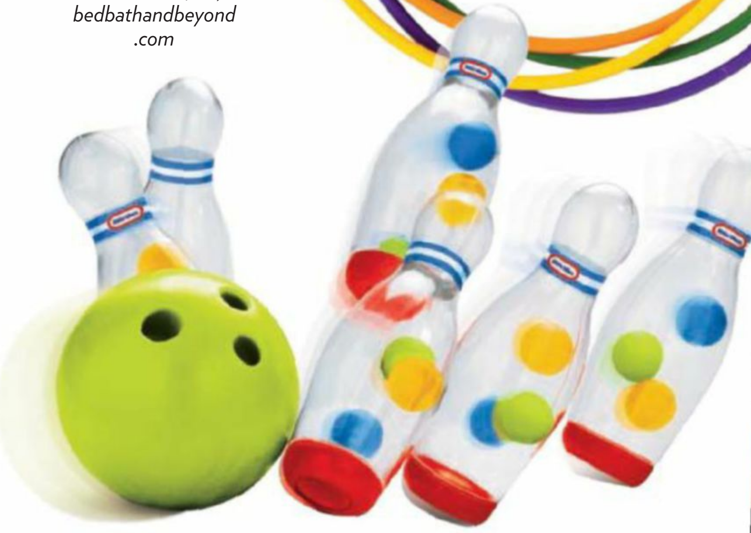
CRAYOLA WASHABLE SIDEWALK CHALK
"We sketch out grid patterns and do hopscotch together." *$4 and up; michaels.com*

RAINBOW INFLATABLE SPRINKLER
"Everyone gets a huge kick out of being soaked." *$149; potterybarnkids.com*

NERF SPORTS BLITZ FOOTBALL
"My son Bubby [Eric II, age 1] and daughter Vivianne [age 3], each already have a heck of an arm on them! Bubby is a lefty just like his daddy [NFL player Eric Decker]. We may have some future pros on our hands." *$13; target.com*

GIANT BUBBLE WAND
"These big bubbles keep us laughing for hours!" *$20; bubblething.com*

HULA-HOOPS
"It's an oldie but a goodie—and no one can resist taking one for a spin." *$7 and up; amazon.com*



LITTLE TIKES CLEARLY SPORTS BOWLING
"Our kids love to be outside as soon as they wake up. This set keeps it fun and entertaining for them." *$20; bedbathandbeyond.com*

By Megan Stein

(CHALK) BRIAN HENN; (DECKER) ILYA S. SAVENOK/GETTY IMAGES; (HULA-HOOPS) DORLING KINDERSLEY/GETTY IMAGES

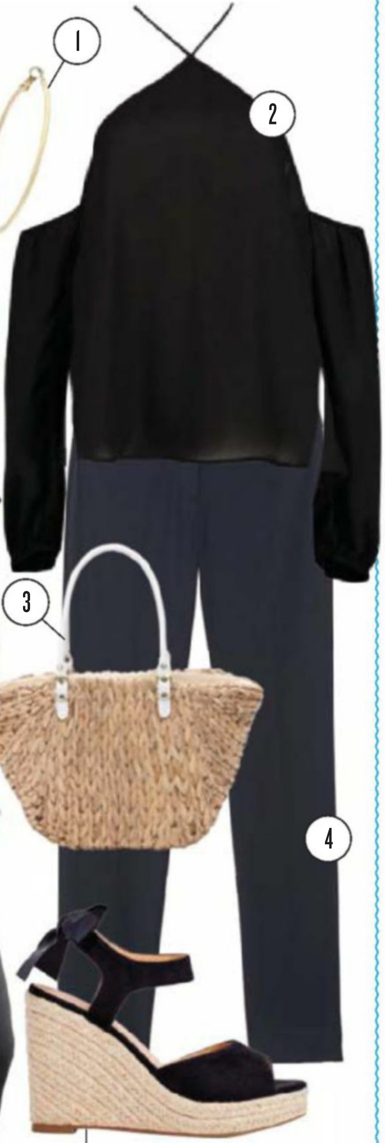
Style Spotlight

SUMMER PARTY

SEPARATES

This is the ideal (and most comfortable!) choice for your casual bashes, from barbecues to brunches. Pick a blouse with a striking neckline like this halter style for a trendy take.

Rosie Huntington-Whiteley

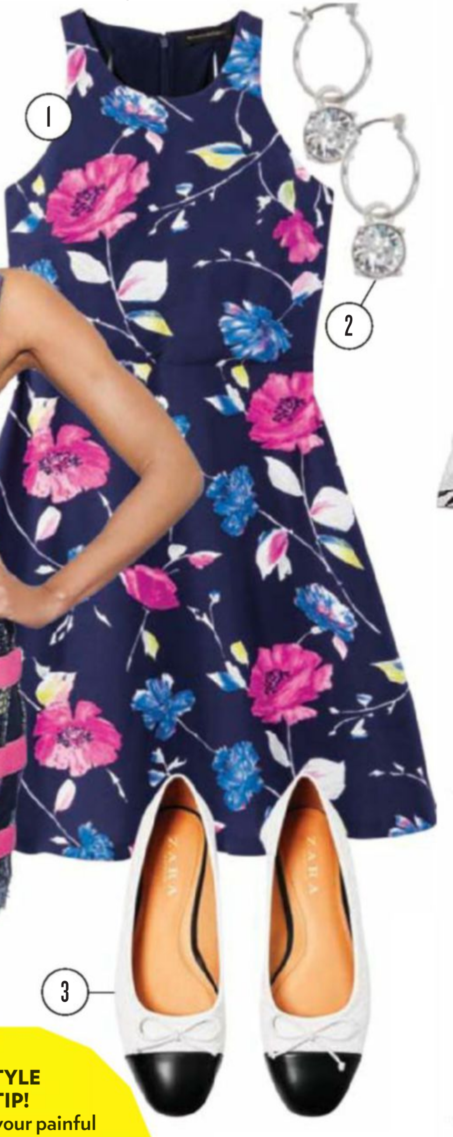


1. EARRINGS Thalia Sodi, $16.50; macys.com
2. TOP Boohoo, $30; boohoo.com
3. BAG T.J. Maxx, $19.99; 800-926-6299 for stores
4. PANT Loft, $69.50; loft.com
5. ESPADRILLES ShoeDazzle, $59.95; shoedazzle.com

MINI

Try this length for all your showers—bridal, baby and beyond. Look for a piece that mixes bright and dark hues like navy and magenta for the most flattering color combination.

Naomie Harris



STYLE TIP!
Trade in your painful heels for a pair of chic flats. Two-tone, jeweled and patent versions are equally dressy—and your arches won't suffer!

1. DRESS Banana Republic, $128; bananarepublic.com
2. EARRINGS Gloria Vanderbilt, $16; jcpenney.com
3. FLATS Zara, $25.90; zara.com

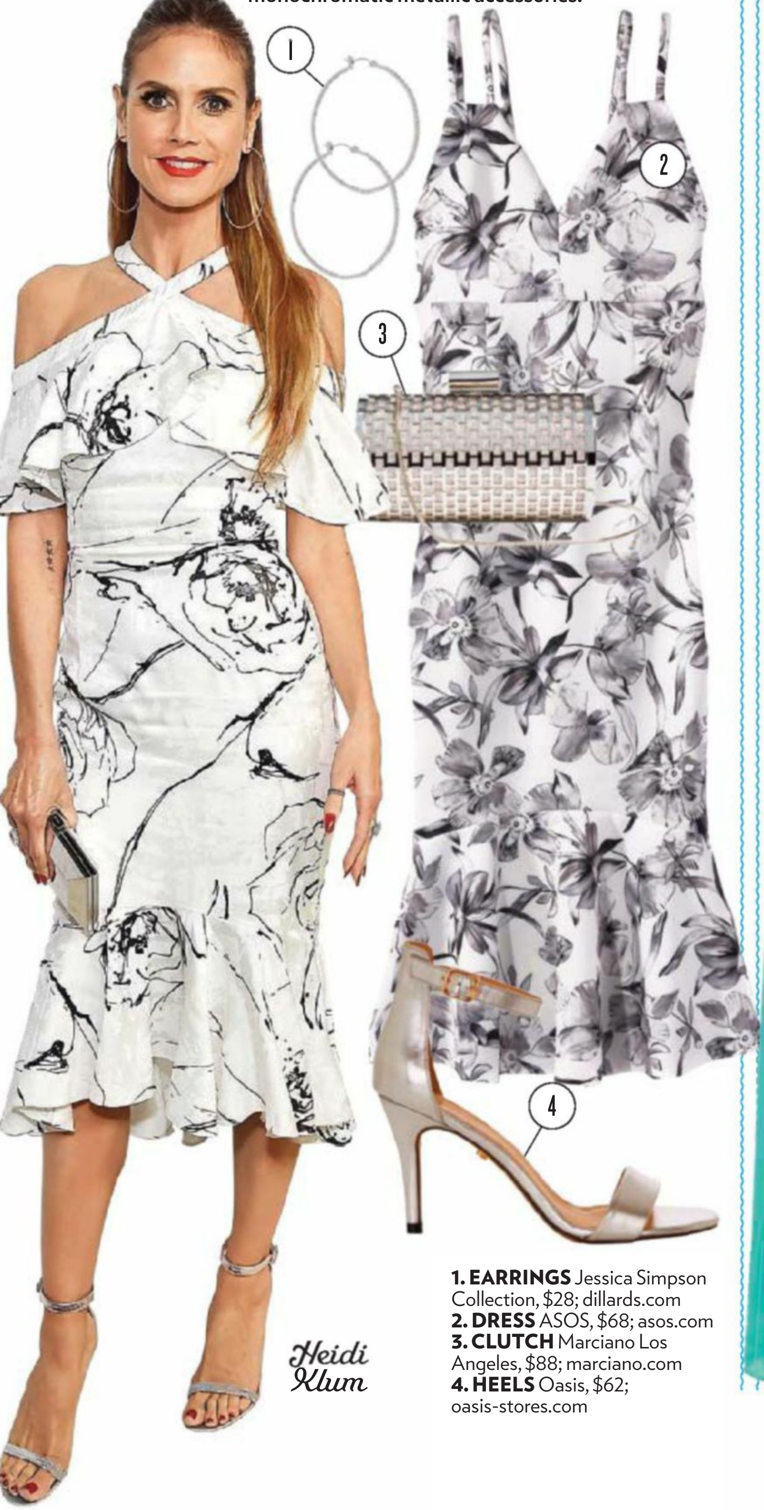
(BANANA REPUBLIC DRESS) MANFRED KOH; STYLIST: BARBARA EISEN/RJ BENNETT REPRESENTS; (ASOS DRESS) BRIAN HENN; STYLIST: SABRINA GRANDE; (MENDES) WENN; (KLUM) MICHAEL KOVAC/GETTY IMAGES; (HUNTINGTON) DONATO SARDELLA/GETTY IMAGES; (HARRIS) ALBERTO E. RODRIGUEZ/GETTY IMAGES

LOOKS

➡It's soiree season! Consider these 4 celebrity-inspired looks while shopping for all the big events on your social calendar

MIDI

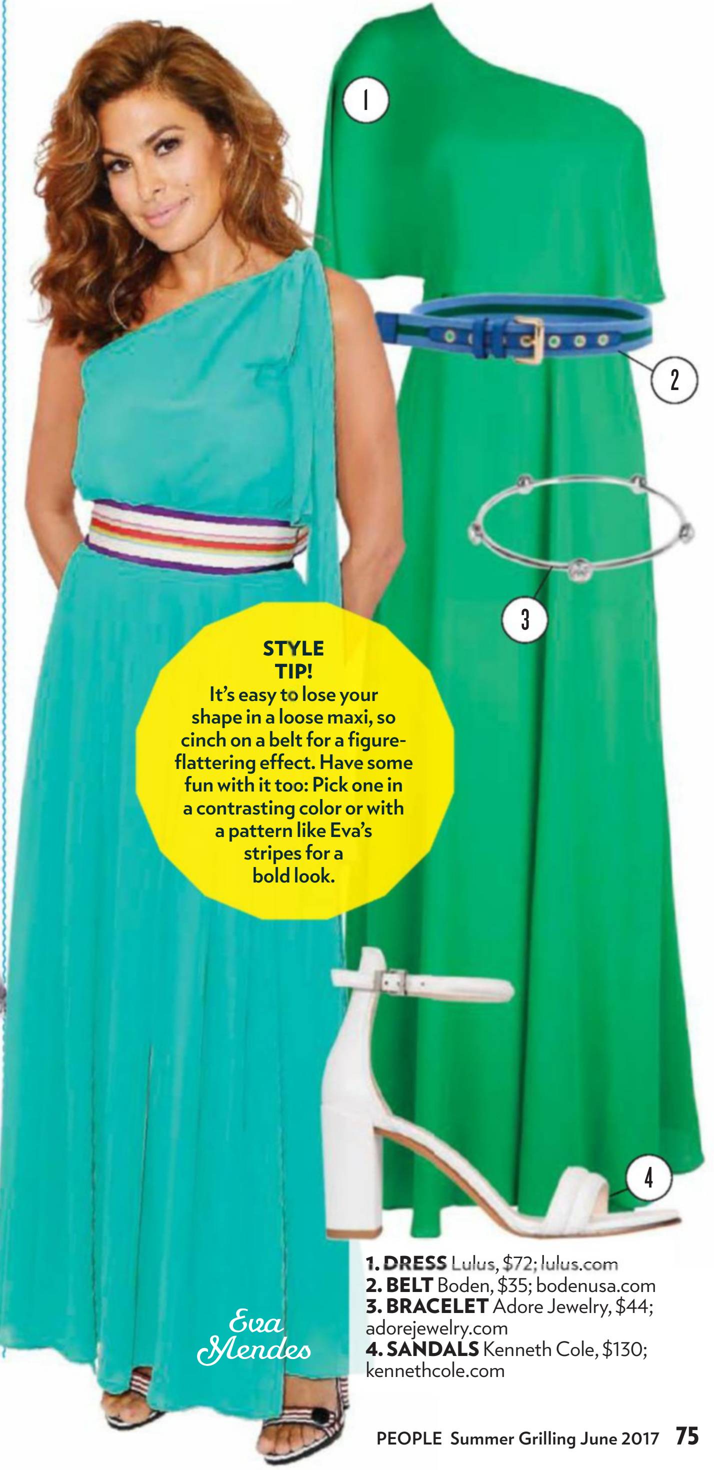
A dress that hits between the knee and the ankle is ideal for evening cocktail parties. Elevate the look by pairing it with monochromatic metallic accessories.



1. EARRINGS Jessica Simpson Collection, $28; dillards.com
2. DRESS ASOS, $68; asos.com
3. CLUTCH Marciano Los Angeles, $88; marciano.com
4. HEELS Oasis, $62; oasis-stores.com

LONG

The flowing maxi is a summer staple, of course, especially for weddings, and one-shoulder styles in vibrant hues make it feel really fresh. Dress it up or down with accessories—go for white add-ons for a day event and gold or silver accents for evening.



STYLE TIP!
It's easy to lose your shape in a loose maxi, so cinch on a belt for a figure-flattering effect. Have some fun with it too: Pick one in a contrasting color or with a pattern like Eva's stripes for a bold look.

1. DRESS Lulus, $72; lulus.com
2. BELT Boden, $35; bodenusa.com
3. BRACELET Adore Jewelry, $44; adorejewelry.com
4. SANDALS Kenneth Cole, $130; kennethcole.com

REALSIMPLE

THE MAGAZINE THAT MAKES
LIFE EASIER

PICK UP
YOUR COPY
IN STORES
TODAY!

HOME + FOOD + STYLE + SOLUTIONS + LIFE

The Best MELT-FREE MAKEUP

These stay-in-place formulas are the secret to looking fresh all season long

→

BROW POMADE

The silicone-based formula keeps brows from budging. **L'Oréal Paris** Brow Stylist Frame and Set, $13; at drugstores

→

BODY MAKEUP

It creates a head-to-toe tan that withstands sweat. **Vita Liberata** Body Blur Instant HD Skin Finish, $45; ul.com

Use a tanning mitt to blend this **water-resistant lotion** into skin.

↓

EYELINER

It holds up while you lounge poolside. **Lancôme** Le Stylo Waterproof Eyeliner, $27; lancome-usa.com

↑

CONCEALER

This won't streak when the heat is on. **Tarte** Amazonian Clay Waterproof 12-Hour Concealer, $25; sephora.com

↓

SETTING SPRAY

Mist over your makeup for a dewy finish that goes the distance. **Marc Jacobs Beauty** Re(cover) Perfecting Coconut Setting Mist, $39; sephora.com

Set and refresh your look with this **coconut-water-infused spray.**

→

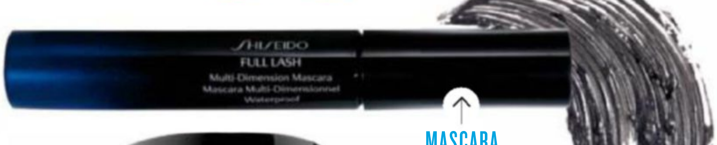
BRONZER

It produces a natural glow that lasts hours. **Sweat Cosmetics** Glow Hard Mineral Bronzer SPF 25 + Twist-Brush, $42; sweatcosmetics.com

→

EYESHADOW

A steamy day won't cause it to crease. **Cargo** Swimmables Longwear Eye Shadow Stick, $20; cargocosmetics.com



↑

MASCARA

It's got major staying power and doesn't cause crunchy lashes. **Shiseido** Full Lash Multi-Dimension Mascara Waterproof, $27; shiseido.com

←

LIQUID LIPSTICK

The pigment remains intact while you take a dip. **Urban Decay** Vice Liquid Lipstick, $18; urbandecay.com

→

BLUSH

The smudge-proof spray defies extreme humidity. **Sephora Collection** Perfection Mist Airbrush Blush, $20; sephora.com

Spray this **waterproof blush** onto a fluffy brush, then buff onto cheeks.

→

FOUNDATION

This won't cake, fade or run down your face. **M.A.C Cosmetics** Pro Longwear Nourishing Waterproof Foundation, $34; maccosmetics.com

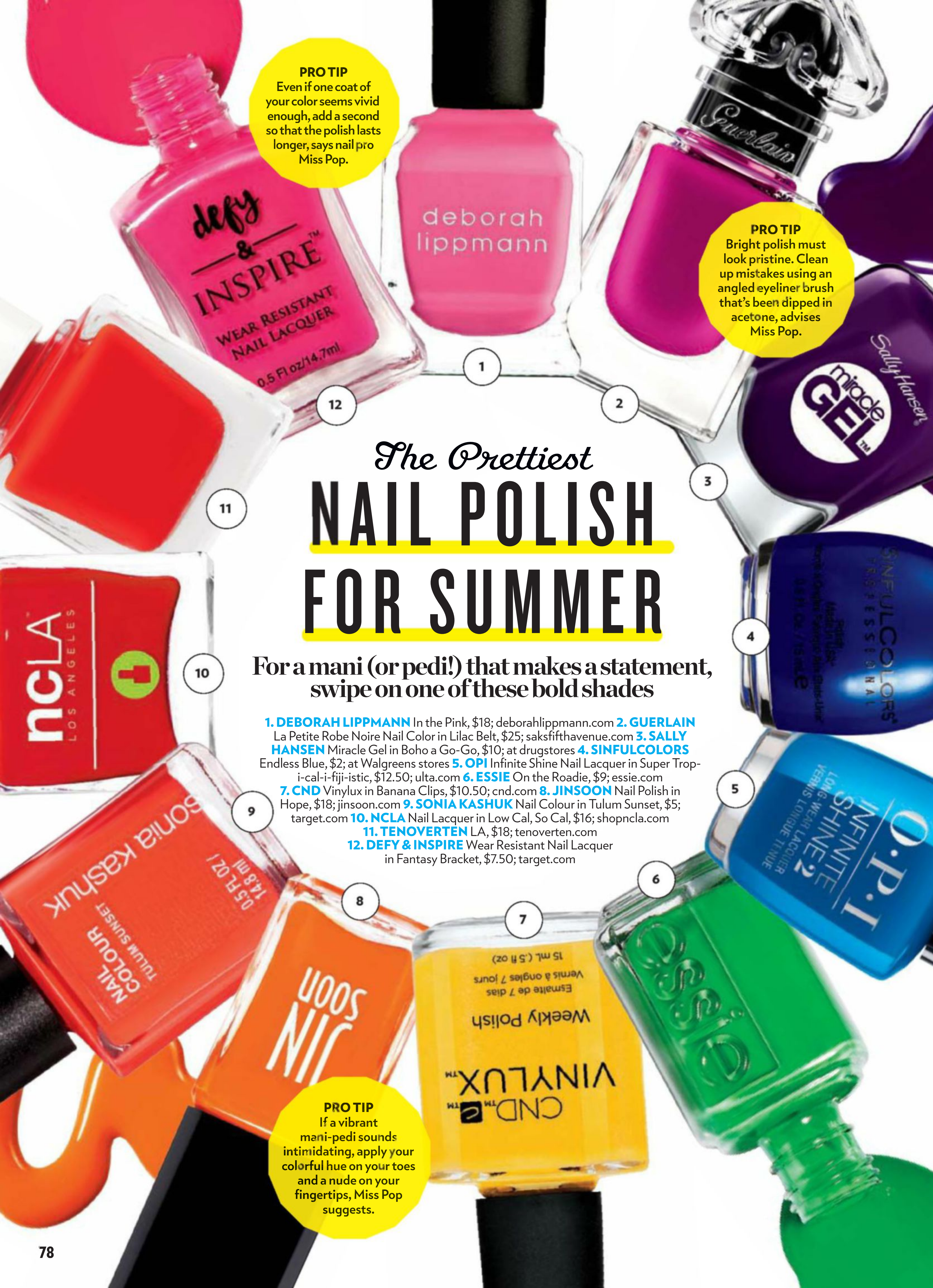
↓

LIQUID EYELINER

It glides on easily—but won't slide off without makeup remover. **Milani** Eye Tech Extreme Liquid Eyeliner Vinyl, $8; milanicosmetics.com

(WATER) YIN JIANG/EYEEM/GETTY IMAGES

By Jackie Fields


1
2
3
4
5
6
7
8
9
10
11
12
deborah lippmann
Guerlain
Sally Hansen miracle GEL
SINFULCOLORS PROFESSIONAL
O.P.I INFINITE SHINE 2 LONG-WEAR LACQUER VERNIS LONGUE TENUE
essie
CND VINYLUX Weekly Polish Esmalte de 7 días Vernis à ongles 7 jours 15 mL (.5 fl oz)
JIN SOON
sonia kashuk NAIL COLOUR TULUM SUNSET 0.5 FL OZ / 14.8 ml
ncla LOS ANGELES
defy & INSPIRE WEAR RESISTANT NAIL LACQUER 0.5 Fl oz/14.7ml

PRO TIP
Even if one coat of your color seems vivid enough, add a second so that the polish lasts longer, says nail pro Miss Pop.

PRO TIP
Bright polish must look pristine. Clean up mistakes using an angled eyeliner brush that's been dipped in acetone, advises Miss Pop.

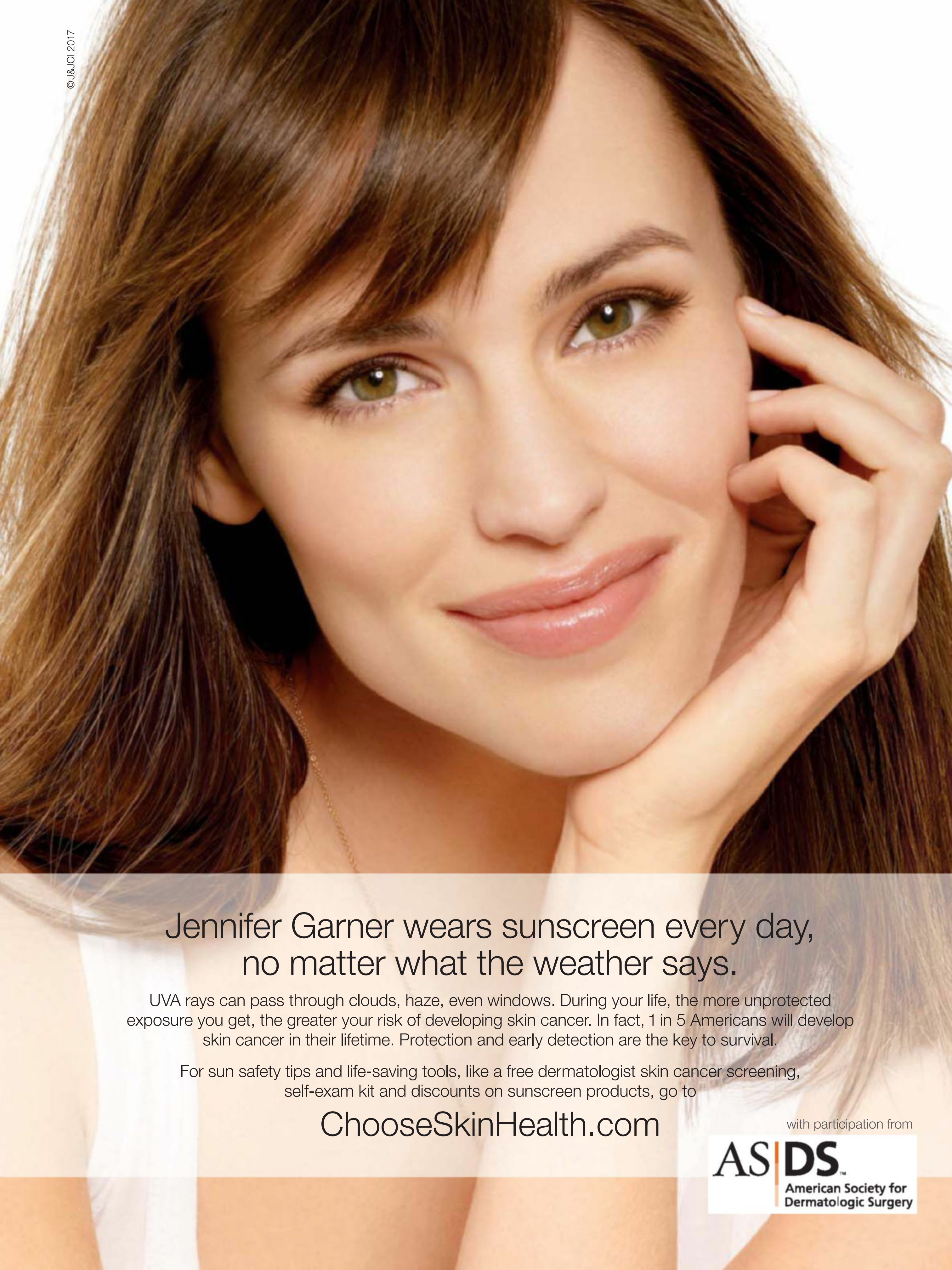
The Prettiest
NAIL POLISH FOR SUMMER

For a mani (or pedi!) that makes a statement, swipe on one of these bold shades

1. DEBORAH LIPPMANN In the Pink, $18; deborahlippmann.com **2. GUERLAIN** La Petite Robe Noire Nail Color in Lilac Belt, $25; saksfifthavenue.com **3. SALLY HANSEN** Miracle Gel in Boho a Go-Go, $10; at drugstores **4. SINFULCOLORS** Endless Blue, $2; at Walgreens stores **5. OPI** Infinite Shine Nail Lacquer in Super Trop-i-cal-i-fiji-istic, $12.50; ulta.com **6. ESSIE** On the Roadie, $9; essie.com **7. CND** Vinylux in Banana Clips, $10.50; cnd.com **8. JINSOON** Nail Polish in Hope, $18; jinsoon.com **9. SONIA KASHUK** Nail Colour in Tulum Sunset, $5; target.com **10. NCLA** Nail Lacquer in Low Cal, So Cal, $16; shopncla.com **11. TENOVERTEN** LA, $18; tenoverten.com **12. DEFY & INSPIRE** Wear Resistant Nail Lacquer in Fantasy Bracket, $7.50; target.com

PRO TIP
If a vibrant mani-pedi sounds intimidating, apply your colorful hue on your toes and a nude on your fingertips, Miss Pop suggests.

(ESSIE & DEFY & INSPIRE) BRIAN HENN(2)



© J&JCI 2017

Jennifer Garner wears sunscreen every day,
no matter what the weather says.

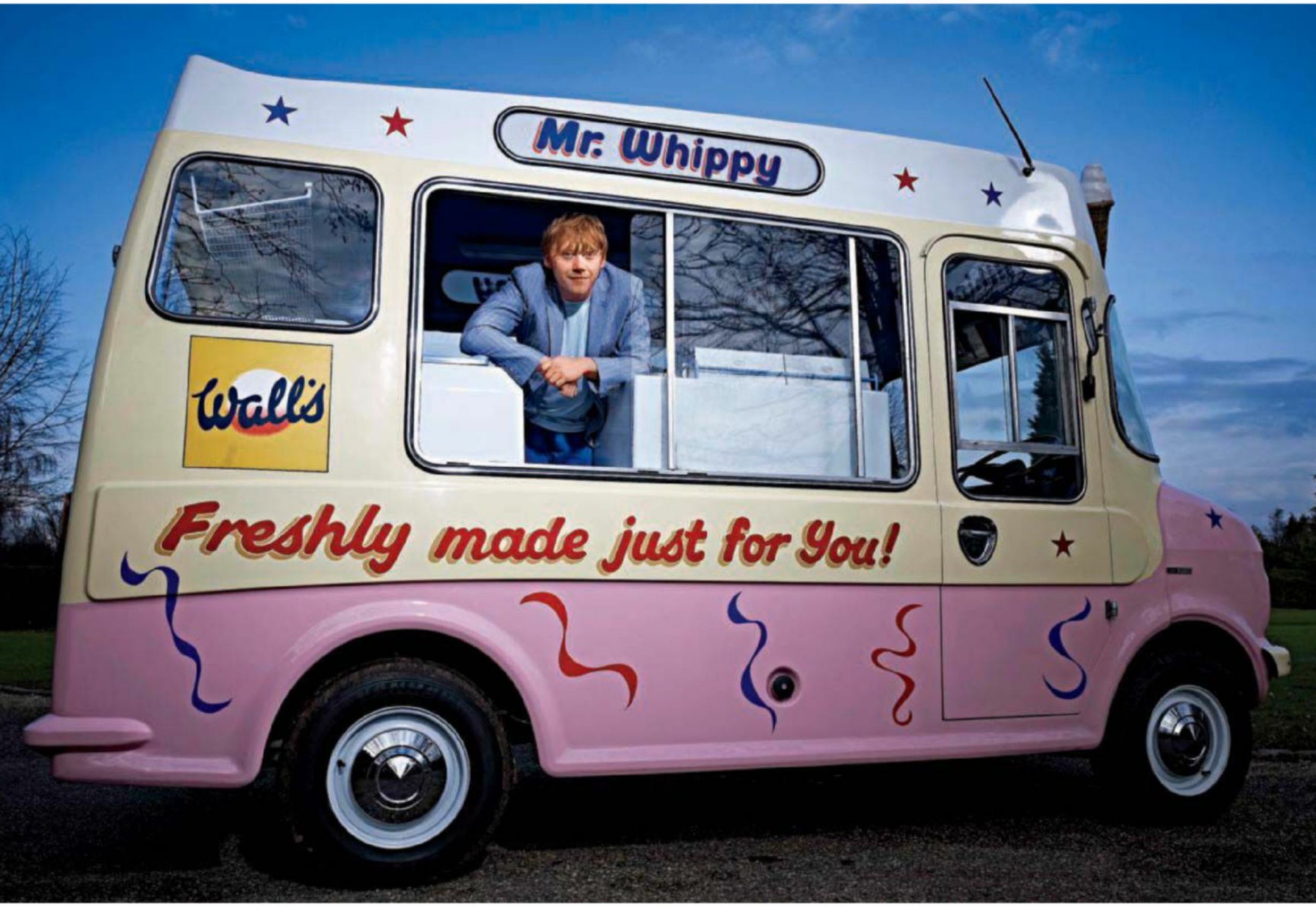
UVA rays can pass through clouds, haze, even windows. During your life, the more unprotected exposure you get, the greater your risk of developing skin cancer. In fact, 1 in 5 Americans will develop skin cancer in their lifetime. Protection and early detection are the key to survival.

For sun safety tips and life-saving tools, like a free dermatologist skin cancer screening, self-exam kit and discounts on sunscreen products, go to

ChooseSkinHealth.com

with participation from

AS|DS™
American Society for
Dermatologic Surgery


Mr. Whippy
Wall's
Freshly made just for You!

Rupert Grint's SUMMER DREAM

In 2007 the *Harry Potter* star fulfilled his childhood fantasy and bought a retro Mr. Whippy ice-cream truck in England. The now-28-year-old actor (his new series *Snatch* is streaming on Crackle) provides the inside scoop

Why did you buy an ice-cream truck in the first place?
When I was younger, whenever anyone asked me what I wanted to be when I grew up, I would always say, "An ice-cream man." So when I was old enough to drive, I bought my own ice-cream van. I can't remember how much I paid for it at the time, but it was definitely worth it!

What have you learned about being an ice-cream-truck driver?
There is not as much space to move around inside as you might think, and it isn't great to park.

What are some of your favorite memories with the van?
On the last day on the set of *Harry Potter,* I filled the van up with the basics—strawberry, chocolate and vanilla—to hand out to the cast and crew!

Do you keep it stocked?
I don't. So, it's not such a good idea to drive it around, because when I'd park or stop at traffic lights people would approach the van wanting ice cream, and I didn't have any to give them. Also, I quickly found out that ice-cream men are very territorial about their patch of land. So now it just sits in my garage collecting dust. —**CATHERINE KAST**

RICHARD GRASSIE/CHILLI MEDIA/CPI

ADVERTISEMENT

CALLING ALL INVENTORS!

CATCH THE INVENTION WAVE
AND SHARE YOUR GREAT IDEA
- for your furry friend -

Coastal Living is searching for new pet products for your beach dog.
If selected, your product could be featured at Bed Bath & Beyond and other retailers.

For more information and to
securely submit your ideas, visit:
www.edisonnation.com/coastallivingpet

COASTAL
LIVING

BED BATH &
BEYOND

RSVP

BYOB

Fancy.
BUT NOT TOO
Fancy.™

All trademarks are owned by Stacy's Pita Chip Company, Inc. ©2017

BAKED
Stacy's
Pita Chips